Milwaukee. Luther Chapel. Ladies' Aid Society

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The East Milwaukee COOK-BOOK

Compiled by

The Ladies' Aid Society of the Luther Chapel

East Milwaukee

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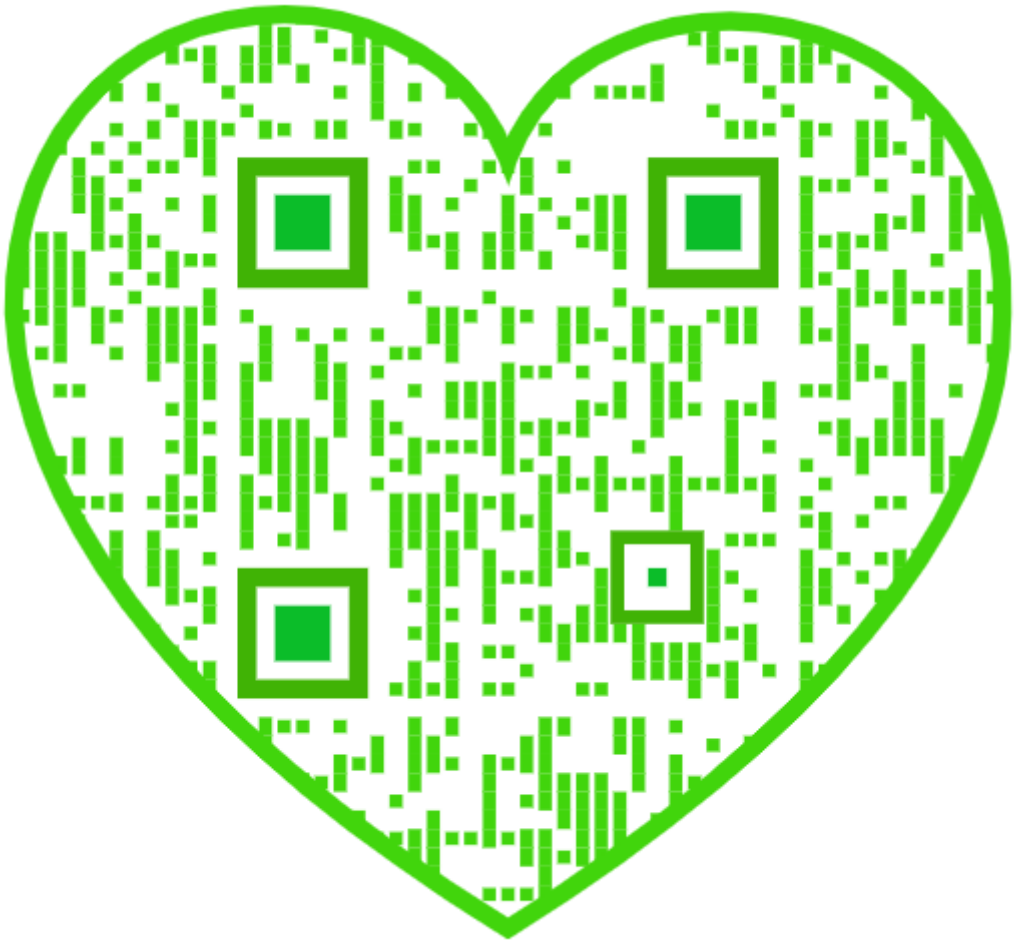

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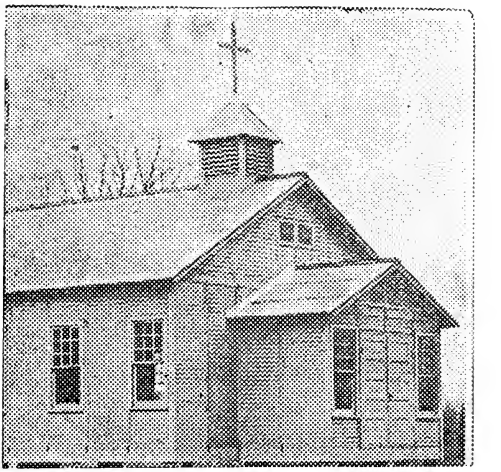

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WE may live without poetry, music and art
We may live without conscience, and live without heart;
We may live without friends; we may live without books,
But civilized man cannot live without cooks.
He may live without books—what is knowledge but grieving?
He may live without hope—what is hope but deceiving?
He may live without love—what is passion but pining?
But where is the man that can live without dining?

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FEB 12 1917
no 1

RECIPES

This book contains a collection of choice and tried Recipes contributed by experienced housekeepers, and may be obtained from any member of the Ladies' Aid Society of the Luther Chapel.

SOUPS AND DUMPLINGS.

Bean Soup.

1 qt. beans
¼ lb. salt pork
2 lb. fresh beef
2 onions

Soak the beans over night and boil until soft in four or more quarts of water. Cut salt pork and onions fine. Boil two hours, strain and boil five minutes longer.

Buttermilk Soup.

1 qt. buttermilk
2 T. flour
Pinch of salt
1 T. sugar
2 eggs
Nutmeg
1 T. sugar

Add the flour (moistened with a little cold water) and the salt to the buttermilk. Put on slow fire, bring to a boil, stirring constantly. Take from fire, add the sugar, yolks of the eggs, and a little grated nutmeg. Beat the whites of eggs, add the sugar. Put on top of soup. Serve hot with toast.

Cream of Tomato Soup.

1 pt. tomato
1 qt. hot milk
2 t. salt
4 T. butter
1 slice onion
4 T. flour

Heat milk and onion, then remove onion. Melt butter, add flour and, when well mixed, add milk gradually. Then cook until slightly thickened. Add strained tomato, season and serve.

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Cream of Celery Soup.

1 T. flour
2 T. butter
1 c. milk
¼ t. salt
Spk pepper

Wash celery, cut into small pieces, and boil it until it is soft in just enough boiling water to cover it. Press it through a strainer, saving and using the water in which celery was cooked. Scald the milk. Mix the flour with a little cold milk and smoothen out all lumps. Add the flour mixture to the hot milk, stirring constantly. Boil it about five minutes. Add the salt, pepper, and butter. Then add the celery and water.

Mixed Vegetable Soup.

1 qt. stock
1 qt. boiling water
1 c. chopped onions
1 c. chopped carrots
1 c. chopped celery
½ c. chopped turnip
½ c. chopped parsnip
½ c. chopped cabbage
1 c. strained tomatoes
1 t. sugar
1 t. salt
1 ssp. pepper
1 T. chopped parsley

Use all or as many varieties of vegetables as you wish. If you have only a few, add macaroni, rice or barley, having one-half the amount of vegetables that you have of liquid. Chop all the vegetables fine. Cabbage, cauliflower, parsnip, potatoes or onions should be parboiled five minutes and drained carefully. Fry the onions and carrots, then put all with the water and stock and simmer until tender. Add seasoning and serve without straining. Always add sugar to all mixed vegetable soups.

Oyster Soup.

1 qt. milk
1 qt. water
1 qt. oysters
Pepper and salt
Butter

Let the milk and water come to a boil. Season with pepper and salt to taste. Look over oysters carefully and add to the mixture. Let them boil up once. Then add a little rolled cracker and butter, the size of an egg. Serve at once.

Puree of Carrots.

3 large carrots
2 qt. cold water
Good sized onion
2 oz. suet
2 T. cornstarch
½ pt. milk or stock

Scrape and cut the carrots into slices. Cover with the cold water and simmer gently three-fourths of an hour. Put the suet or butter into a frying pan. When hot, add a good sized onion, sliced. Cook until a light brown, and then add the carrots. Press the whole through a fine sieve. Return to the fire and stir in the cornstarch, moistened in a little cold water. Add salt, pepper and the milk or stock. This is a good soup, and very inexpensive.

Rice Soup.

1 small c. rice
1 qt. milk
2 stalks celery
1 qt. stock

Boil the rice in the milk until it will pass very easily through a sieve. Grate the nicely bleached part of the celery and add to the rice. Add to this one quart of stock. Let this boil until the celery is done. Season with a dash of cayenne pepper or a little curry powder, and plenty of salt.

Marrow Balls.

Take butter the size of an egg and the same amount of marrow (or all marrow, if preferred). Stir to a cream and add two well beaten eggs and season with salt, pepper, nutmeg, a few drops of onion juice, and a little chopped parsley. Mix well and add some cracker crumbs. Roll into little balls and drop into boiling soup for about twenty minutes.

Potato Dumplings.

6 large potatoes
2 eggs
½ c. farina
1 scant c. flour
2 T. salt
A pinch grated nutmeg

Boil the potatoes with their jackets the day before. Next day, grate them and add two well beaten eggs, farina, flour, salt and the grated nutmeg. Shape into small balls about the size of an egg and boil in salted water twenty minutes. Use one teaspoon salt to one quart of water. Drain and serve hot. They are good with a cup of toasted cubes of bread added to the potatoes. If onions are desired, serve with finely chopped onions, delicately browned in butter.

Rice Dumplings.

2 c boiled rice
1 c. riced potatoes
2 eggs
1 T. salt
1½ c. flour

Work all well together, then drop in boiling water. Let boil until they are light.

Schwaben Spaetzle.

1 egg
3 T. milk
Pinch of salt
½ c. sifted flour

Beat the egg with the milk and add the salt and stir into sifted flour. Pour this through a small funnel into soup or salted water. Serve with brown butter and a few bread crumbs in it and use for a garnish for meat.

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FISH, OYSTERS AND SHRIMPS.

Codfish Balls.

4 c. mashed potatoes
3 c. boiled codfish
2 well beaten eggs
Butter

Mince codfish fine and add butter. Mix well and add the well beaten eggs, beating all together. Drop by spoonfuls into hot lard and fry like doughtnuts.

Clam Chowder.

50 clams (soft or long clams best)
7 or 8 potatoes
1 can tomatoes
2 medium-sized onions
1 T. flour
Minced parsley to taste
6 Boston crackers
½ lb. fat salt pork
Salt
Cayenne pepper
2 T. butter
2 qt. cold water

Cut pork into bits and fry it in soup kettle, add sliced onions and cook also, then put in tomatoes, potatoes, sliced and parboiled and cook two hours over a moderate burner. Chop clams, split crackers in a cup of milk. At the end of two hours, put clams and crackers into pot, season and boil one-half hour. Stir in the creamed butter and flour and bring to a fast boil before turning out.

Deviled Sardines.

Cut some neat fingers of bread and fry them a golden brown. Drain them well and sprinkle rather thickly with grated cheese and cayenne pepper. Heat the sardines by putting them into the oven, well covered with oil and dusted with black and cayenne pepper, and a little salt. When thoroughly hot, place a sardine on each finger of bread. Squeese a little lemon juice on each and serve hot.

Escalloped Oysters.

2 c. rolled crackers
1 c. melted butter
1 c. boiling water
1 qt. oysters
Pepper and salt
1 c. milk

Pour the melted butter over the crackers. Alternate a layer of oysters and a layer of crackers until all is used. Season with pepper and salt. Moisten with milk and boiling water.

Fish Chowder.

Cut three or four slices of salt pork into strips and fry them in an iron kettle; skim out the pork, leaving the fat. Put into the kettle alternate layers of fresh cod, slices of potato and onions, fried pork, and Boston hand crackers, split Season the layers with salt and pepper. Cover the whole with boiling water, or water and milk. Boil slowly about one hour.

Fried Oysters.

Choose large oysters, drain them on a cloth and dip into beaten eggs. Roll in fine cracker dust and fry until brown in hot butter. Season with salt and pepper. Some prefer part lard for frying. Serve very hot.

Oyster Croquettes.

½ pt. raw oysters
½ pt. cooked veal
1 heaping T. butter
3 T. cracker crumbs
2 egg yolks

Chop the oysters and veal very fine. Soak the crackers in the oyster liquid and mix all together in shape. Dip into beaten egg. Roll in cracker crumbs and fry in hot lard.

Pickled Oysters.

Put your oysters into a kettle. If they have not sufficient liquid, add some water, and boil them until they are done. Take out the oysters and throw them into cold water. Strain the liquid and put back into the kettle. Add vinegar and salt to taste. Sprinkle the oysters with allspice, cloves, mace and whole pepper. Pour the liquid over them and cover until cold.

Salmon Sandwich.

1 can salmon
1 T. horse-radish
Mustard, prepared
Vinegar
Parsley, cut fine
Salt

To one can salmon add the other ingredients. Mix thoroughly. Spread wheat bread with butter and lettuce leaf and apply above mixture.

Salmon Loaf—No. 1.

1 can salmon
1 T. chopped parsley
3 T. melted butter
1 c. bread crumbs
3 eggs
½ t. salt

Grease the mold and steam one hour. Make a cream sauce and add all salmon juice. Flavor with catsup and lemon juice. Very good served with potato chips.

Salmon Loaf—No. 2.

1 can salmon
3 eggs, beaten light
4 T. melted butter
½ c. cracker or bread crumbs

Mix the salmon, eggs, butter, and cracker or bread crumbs to a smooth paste. Steam one hour and serve with the following sauce:

Sauce.

1 small T. flour
½ c. sweet milk
Pepper ad salt to taste
1 T. butter
2 T. catsup
1 egg (well beaten)

Thicken milk with the flour and add the butter, catsup, pepper, and salt. Just before taking up, add the well beaten egg, boil a minute, and pour over loaf.

Salmon Loaf—No. 3.

1 can salmon
½ t. mince parsley
½ t. onion
2 beaten eggs
½ c. cracker crumbs

Pick out bones of the salmon and flake fine with a fork. Add pepper and salt, parsley and onion, eggs and cracker crumbs. Butter a baking powder can, fill with the mixture, cover and steam in hot water for one hour. When done remove from can and cut in slices. Serve with white sauce.

Steamed Salmon.

1 can salmon
4 t. melted butter
Parsley, minced
1 c. cracker dust or crumbs
Pepper and salt
4 well beaten eggs

Pick over and chop salmon fine and add butter, parsley, cracker dust and seasoning. Rub smooth and add the well beaten eggs. Butter a mold and steam one hour.

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Salmon Timbales.

1½ lb. salmon, cooked
1 pt. cream
1 c. stale bread
¾ c. butter
½ c. mushrooms
3 t. salt
½ t. pepper
Nutmeg or mace
4 eggs

For a quart mould or a dozen small moulds use one and one-half pounds of salmon. Cook salmon and let cool. Free from bones and skin. Canned salmon may also be used. Put bread and cream together and cook until smooth. Chop, pound and sift the salmon and add the seasoning. Mix all ingredients, except the eggs, and let cool. Then add the beaten eggs. Pour the mixture into small moulds or cups and set them into a pan containing hot water and bake thirty minutes. Turn them out on a hot platter, put a sprig of parsley in the center of each and pour about them cream or Bechamel sauce.

Shrimps in Tomato Cases.

1½ c. shrimp
6 medium sized tomatoes
2 T. butter
2 slices onion
1 c. soft bread crumbs
¼ c. cream
Salt
Paprika

Break shrimp into small pieces. Prepare tomatoes, by cutting in halves, removing the pulp, and inverting on a sieve to drain. Melt butter in a sauce pan, add onion slices and brown them slightly, then remove and add tomato pulp. Cook this until reduced to one-half, and add the bread crumbs. When thoroughly mixed remove from fire and add cream, the shrimps and a good seasoning of salt and paprika. Fill the tomatoes, cover with buttered crumbs and bake quickly until browned. Serve either on lettuce or rounds of bread sauted in butter.

Baked Fish with Tomato Sauce.

Place the fish in the dripping pan with salt, pepper, small lumps of butter, and three tablespoons of tomato catsup (or strained canned tomatoes) poured over the top. Just before baking, add a little boiling water, baste frequently while baking. A four pound fish must bake one hour. When tender and nicely browned, remove carefully to a warm platter and make the following sauce:

Tomato Sauce.

Add to the boiling water in the dripping pan enough water to make the required quantity of sauce. With a four pound fish you will have almost enough to fill an ordinary sized gravy boat. Thicken with flour stirred smooth with water to thin gravy, and add two tablespoons of strained canned tomatoes, two tablespoons tomato catsup, one of Worcestershire sauce, the juice of half a lemon, and salt and pepper to taste. The canned tomatoes may be omitted by adding more catsup. Cook several minutes, stirring constantly and serve very hot.

Turbot.

White fish
1 qt. milk
¼ lb. flour
5 small onions
¼ t. white pepper
Sprig of thyme
Bunch of parsley
Little nutmeg
1 t. salt
¼ c. butter
2 egg yolks

Steam a white fish, five pounds or less. Pick out all bones and season lightly with pepper and salt. Mix the milk, flour, finely chopped onions, thyme, parsley, nutmeg, salt and white pepper and put over a quick fire until it becomes a thick paste. Take from fire and stir in butter and yolks of eggs and mix well together. Pass through a sieve. Put some of the strained sauce into a baking dish, then a layer of fish and another of sauce, and so on, until fish and sauce are used up. Pour sauce on top and sprinkle lightly with bread crumbs and grated cheese. Bake one-half hour.

MEATS.

Baked Ham with Sherry Wine.

Spread a slice of raw, smoked ham one-half inch thick, on both sides with dry mustard, cover with one-fourth cup brown sugar. Put into baking dish, add Sherry wine one-half inch deep. Bake about one hour and baste from time to time with a little water.

Baked Hash.

Cut up small, any kind of cold, fresh meat. Add to it, about one-third the quantity of bread crumbs, with a lump of butter, cut up, a little chopped onion, pepper and salt. Mix well and put in a baking dish. Cover with milk and let it soak until the bread is perfectly soft. Stir well together and bake. If you have gravy on hand, it will answer as well as butter, in preparing this appetizing breakfast dish.

Beef Tongue a La Jardiniere.

Boil a fresh beef's tongue one hour. Skin and lay in your roaster, upon a layer of vegetables, cut in dices—carrots, turnips, celery, potatoes, peas, beans, and if you can get them, button onions and small round tomatoes. Pour over the above some of the water in which the tongue was boiled; cover and cook slowly two hours, if tongue is large. Remove the tongue, keeping it closely covered and hot, while you take out the vegetables with a skimmer. Thicken the gravy with brown flour. Place tongue on dish, arrange the vegetables about it, and pour some of the gravy over all, serving the rest in a sauce-boat.

Casserole Roast.

3 or 4 lb. rump of beef
1 slice salt pork
1 c. carrots
1 c. turnips
1 c. onions
1 c. celery
A few pepper corns
2 c. water or stock

Fry out the pork, brown the meat on both sides in the fat. Cut the vegetables in small pieces. Place meat into casserole with the vegetables around it, pour on the water, cover and cook three hours.

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Caviar Bouchees.

While there is no caviar that is not salted, the best varieties contain much less than the cheaper. Best of all varieties is the Malossel, which means in Russian, little salt. As it is so delicate, it is put up in tin boxes and kept in cold storage. In Russia, it is served with chopped onions or parsley and a bit of lemon as an appetizer. Here there are variations in its service, one of the nicest ways being the following: Spread fried circles or fingers of bread with a thin layer of caviar. In the center place a large olive with the stone removed and the cavity filled with minced red peppers. Hold olive in place with a few drops of mayonnaise dressing and put tiny dots of same about border.

Chicken a La Mode de Bresse.

2 small chickens, cut in pieces
2 T. butter
1 onion
Salt
Pepper
1 c. bouillon
1 pt. thick cream
2 egg yolks
1 small can mushrooms
Parsley

Put the chickens and butter into a saucepan and cook until browned. Add the bouillon, onion and parsley, and season well. Let cook for one hour. A quarter of an hour before serving, take out the parsley and onion and add the mushrooms. After the mushrooms have cooked for ten minutes, put in the cream and allow it to heat without boiling. Thicken with the yolks of eggs beaten up, stirring them in slowly. Serve on toast. If desired, add a little lemon juice or slice of a lemon. This is enough for eight persons.

Creamed Chicken.

3 4½-lb. chickens
2 sweet breads
12 T. butter
1 can mushrooms
3 qt. cream or milk
15 T. flour

Boil chickens and sweet bread. When cold, cut up as for salad. Melt butter and flour together and pour hot cream over this. Stir until it thickens. Flavor with a little grated onion and a very little nutmeg. Season highly with black and red pepper and salt. Put a layer of prepared chicken in a baking dish, then a layer of dressing and so on, until the dish is filled. Then cover with bread crumbs and a few pieces of butter. Bake fifteen or twenty minutes. This will serve twenty-five people.

Chili Con Carne.

1 lb. chopped beef
2 good sized onions
Pepper
1 t. Chili powder
1 can tomatoes
1 can kidney beans
Celery
Salt

Brown the onions in butter. Add the beef and a little water. Then add the tomatoes, kidney beans, celery, salt, pepper, and chili powder.

Chili Con Carne.

1 lb. beef, mostly lean
1 c. sifted pulp of sweet red peppers
1 pt. red kidney beans
1 clove
Garlic

Cut the beef into one-half inch cubes and broil until brown on all sides. Add the pulp of sweet peppers, which have been boiled until soft, in water enough to float them. Remove skin and seeds before sifting. Add the clove, the beans and the garlic, crushed with a fork. The best results are obtained by using dried beans, which have been soaked in cold water for a day or more and allowed to simmer in clear water until tender. The canned beans may be used if more convenient. Cover closely and simmer until meat begins to fall apart. Serve with corn bread, baked crisp in very thin sheets.

Chicken Saute a La Bordelaise.

2 small chickens
16 small potatoes
6 medium-sized artichokes
6 carrots
Pepper Parsley
3 onions
¼ lb. butter
1 pt. bouillon
1 small piece garlic
Salt

Cut chickens into pieces and brown in two-thirds of the butter. Rub the sides of the pot, or casserole, with the garlic. Pare the potatoes and cook them slowly in the rest of the butter. Prepare the artichokes by letting them cook twenty minutes in boiling water with a little salt. Drain off the water add a large piece of butter and let them simmer until served. Boil carrots until soft. Cut the onions into slices, soak in a little milk, roll in flour and fry so that each piece will be separate. Wash the parsley and dry, then dip into boiling lard until crisp. Place the pieces of chicken on a platter garnished with the vegetables and serve gravy separately.

Chicken Pie.

Cook the chicken until quite tender. Add plenty of butter, salt and pepper. Make a good, rich crust of baking powder biscuit dough, and line the sides of a pudding dish with this crust. Place the chicken into this with at least one quart of liquid in which it was boiled. Cover with crust and bake. When done, cut a round hole in the center of crust and remove the piece. Pour in balance of gravy, which is thickened with a little flour dissolved in a little cold water, and return crust. It is then ready for the table.

Chop Suey—No. 1.

2 large onions
1 heaping T. drippings
1½ lb. chopped meat
1 qt. tomato sauce

Fry the onions in the drippings. Add the chopped meat (veal, pork and beef). Simmer ten minutes. Parboil in salt water, noodles made of two eggs. Add these to the meat. Pour over this the tomato sauce. Season to taste. Allow to simmer one-half hour. Then place in baking dish and bake one-half hour.

Chop Suey—No. 2.

1 lb. round steak
1 c. cooked rice
1 c. cooked macaroni
2 c. strained tomatoes
Onions
Pepper
Salt

Grind the steak in a meat grinder and brown in frying pan. Add the tomato sauce, then rice and macaroni. The amount of onions used depends on one's tastes. Season and serve hot.

Goulash.

Use one pound chopped beef. Brown six small onions in butter. Add a bunch of English celery and boil one can tomatoes with this mixture. Make noodles out of one egg, boil in salt water and drain. Add this to first mixture with salt and cayenne pepper to taste. Then bake for one-half hour. Baked or escalloped potatoes go very nicely with this.

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Filled Cabbage.

1 head cabbage
1 lb. round steak, chopped
½ lb. pork, chopped
Seasoning for meat

Boil cabbage in salt water for one-half hour. When cool, put in double boiler one layer boiled cabbage and one layer chopped meat until boiler is filled, having last layer of cabbage. Boil about three hours. When ready to serve put on platter, pour over following sauce and garnish with parsley:

Sauce.

Butter size of walnut
1 T. flour
1 c. water that cabbage was
boiled in
1 c. clear water

Brown the butter, add the flour and the water. Boil until it thickens. When serving, cut same as cake.

Ham and Noodles.

Chop ham fine. Make layers in dish alternating with boiled noodles. Cover with the following: 1 pt. milk, three eggs, salt and pepper, lemon juice. Bake in oven one hour.

Ham Mousse.

2 c. cold boiled ham
2 t. prepared mustard
Few grains cayenne
1 T. granulated gelatine
¼ c. cold water
¼ c. boiling water
½ c. heavy cream

Chop boiled ham fine with the mustard and cayenne. Soak the gelatine in cold water three minutes, then dissolve in the boiling water and add to the ham. When well mixed, add cream, beaten stiff. Turn into mold, chill and garnish with asparagus and pimento. Serve with mayonnaise dressing.

Hasenpfeffer.

Use either rabbit or beef. Put the meat in a stone jar and cover with a mixture made of equal parts of vinegar and water. Add to this one small onion, salt, pepper-corns, cloves and one bay leaf. Let the meat remain in this brine for two or three days. Then remove and brown in butter. Turn it often and add gradually some of the liquid. When done, add a cup of rich sour cream and three or four ginger snaps to the gravy and serve hot.

Jellied Veal Tongue.

½ doz. veal tongues
Vinegar
Onion
⅓ bay leaf
Salt
Whole pepper
Cloves

Wash the veal tongues and boil in enough water to cover. Add one-third as much vinegar as water, an onion, bay leaf, salt, whole pepper and cloves. When tender remove tongues and strain liquid through cheese cloth wrung in cold water. This will remove grease and spices. When tongue is cold enough to handle, skin same and cut once lengthwise. Arrange in a bowl and add the strained liquid and set aside for one day to form a solid jelly.

Meat Cakes.

Use cold meat, chopped and seasoned with salt and pepper. Put a spoonful of egg batter on the griddle. On this put a spoonful of chopped meat. Cover with batter. When browned on one side, turn and brown on other. Serve hot.

Rechauffe.

Chop two kinds of any kind of cold meat, very fine, and stir in one-half teaspoon of mustard, a cup of milk, a little flour, butter the size of a walnut, pepper and salt. Put in pan and keep stirring until it boils, being careful not to burn it. Spread over triangular half slices of toasted bread.

Sweet-sour Tongue.

Boil fresh beef tongue three to four hours with a few pepper corns, bay leaves, onions, and salt. When done lay in cold water ten to fifteen minutes. Remove skin and cut in thin slices. Strain stock and thicken with flour. Add four to five ginger snaps dissolved in one-half cup vinegar, one-fourth teaspoon ground cloves, one-fourth teaspoon cinnamon, salt and pepper to taste. Add sliced tongue to gravy, let come to a boil and remove from fire. Raisins and blanched almonds may be added to gravy when serving, if desired.

Veal Croquettes.

2 oz. butter
1 onion
Nutmeg
Rind of a lemon
1 well beaten egg
2 c. cold, finely cut veal
Thyme
Parsley
Salt and pepper
3 T. cream

Put butter into a sauce pan. Mince and fry the onion and the veal. Soak a slice of bread in water and squeeze dry and add thyme, chopped parsley, nutmeg, rind of the lemon, salt and pepper. When heated, take from fire and add the cream and the well beaten egg. Mix thoroughly and set away to cool. When cool make into little rolls and dip in beaten egg. Fry in boiling fat.

Veal Loaf.

3 lb. veal
¾ lb. salt pork
Sage
1 c. rolled crackers
3 eggs
Pepper

Bake in a loaf three hours in a slow oven.

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VEGETABLES.

Baked Pork and Beans.

Soak one quart of beans in cold water over night. In the morning, put them in fresh, cold water and simmer until soft enough to pierce with a pin, being careful not to let them boil until they burst. If you wish, boil one onion with them. When soft, turn them into a colander and pour cold water through them. Place them in a bean pot. Pour boiling water over one-fourth pound of salt pork, half fat and half lean. Scrape the rind until white. Cut the rind in one-half inch strips and bury the pork in the beans, leaving only the rind exposed. Mix one teaspoon salt, one teaspoon mustard, and one-fourth cup molasses in a cup. Fill the cup with hot water and when well mixed, pour this over the beans. Add enough more water to cover the beans. Keep covered with water until the last hour, and then lift the pork to the surface and let it become crisp. Bake eight hours in a moderate oven.

Baked Mashed Potatoes.

2 c. mashed potatoes (cold)
2 T. melted butter
2 eggs
1 c. milk or cream
Salt
Pepper

Stir butter well with potatoes, add eggs, beaten stiff, then cream. Season to taste. Beat mixture well, place in greased pudding dish and bake in quick oven until brown. Serve hot.

Escalloped Potatoes.

1 qt. cold, boiled potatoes
1 pt. thick cream sauce
½ c. bread crumbs
Salt and pepper

Slice the potatoes into thin slices. Butter a dish and put in alternate layers of sauce and potatoes, seasoning potatoes with salt and pepper. Cover last layer of same with bread crumbs. Dot with butter and bake twenty minutes.

Escalloped Onions.

Use cold boiled onions. Put into a buttered baking dish a layer of onions, salt, pepper, breadcrumbs, and pieces of butter, and so on until the dish is filled. Pour over all a little cream or milk, and bake twenty minutes.

Fried Tomatoes.

Pare tomatoes that are not too ripe. Slice them rather thick, and dip them into bread crumbs. Fry in butter until richly browned. Sprinkle with a little salt. They are delicious.

Italian Macaroni.

1 lb. beef
2 stalks celery
Sprig of parsley
Carrot
3 or 4 cloves
Salt
½ or 1 lb. spaghetti or macaroni

Use of the round of the beef, or any part good for stews. Boil all ingredients, except the macaroni, three or four hours, with only enough water to stew down to a rich gravy. An hour before serving, boil the macaroni in plenty of water and salt. When done, drain and put on a platter and dress with the strained gravy. Serve with the meat.

Macaroni.

¼ lb. macaroni
3 pt. boiling water
1½ c. hot milk
⅔ c. cracker crumbs
1 T. butter
1 T. flour
1 t. salt
1 c. melted butter

Break the macaroni into three-inch pieces and put into the boiling water. Boil twenty minutes, or until soft. Drain in a colander and pour cold water through it to prevent sticking. Cut into inch pieces. Put into a baking dish and cover with a white sauce made with the hot milk, butter and flour. Add the salt. Mix one cup melted butter with the cracker crumbs and sprinkle over top. Bake to a light brown.

Noodle Pancake.

For one soup-plateful boiled noodles, take one egg and two tablespoons milk. Mix all well, and add a little flour. Fry in plenty of butter until light brown on both sides. Turn it on a cover. Serve with sugar and cinnamon.

Stuffed Celery.

Wash crisp stalks of celery. Dry and fill with cream cheese mixed with mayonnaise dressing to the consistency of cottage cheese. Add finely chopped green peppers and fill the grooves with it. Add a few grains of cayenne, if desired. Small pieces of pimento on top are pretty. Serve with soup.

Spanish Rice.

1 c. mashed rice
8 c. boiling, salted water
Salt
Paprika
¼ c. butter
1 small can tomatoes
1 small green pepper

Drop rice gradually into the boiling, salted water. Boil one-half hour or until tender. Add the butter, tomatoes and the green pepper, chopped fine. Season well with salt and paprika and bake in buttered pudding dish one-half hour.

Automatic Cooking with Gas

Crowded into the busy life of the modern woman are so many demands upon her time that she is becoming greatly interested in so-called automatic cooking. Automatic cooking makes it possible to place the various dishes composing the dinner into the oven all at the same time, light the gas, set the time clock, and several hours later, everything is ready to serve. The cooking has been going on while the housewife has been absent at the club or shopping or attending to her other household duties.

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Automatic cooking can be done better and cheaper with gas.

Besides the advantage of being able to use your automatic gas oven in the ordinary way, there is the GREAT ECONOMY of gas for cooking.

IF YOU ARE INTERESTED IN AUTOMATIC COOKING SEE THE AUTOMATIC GAS RANGE.

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SALADS.

Apple Salad.

1 qt. finely cut apples
1 pt. water-cress
1 Neufchatel cheese
¾ c. French dressing
6 stuffed olives

The watercress is picked from the stems and mixed with the apples and placed in a salad bowl lined with shredded lettuce. Rub the cheese through a strainer or a fruit press. Spread over the top, and serve with the French dressing or mayonnaise. Garnish with stuffed olives, cut into three rings each.

A Good Salad.

1 can peas
1 c. chopped table celery
1 c. nuts (chopped walnuts best)
1 c. meat (veal or chicken preferred)

Mix with French or boiled dressing. Very nice served on three slices of tomatoes and decorated with parsley and sliced green peppers.

A Good Salad.

Cook 4 eggs until hard, chop fine; add chopped celery and a can of small peas and a little finely chopped green pepper. Serve with boiled dressing on lettuce or endive. French dressing may be added if desired.

American Chop Suey.

Take one package of spaghetti and boil in salt water until tender. One pound of chopped beef browned with a little grated onion. Two cups of tomatoes. Let them come to boiling point with one teaspoon of allspice. One can of tomato soup. Mix these together with red pepper to season. Bake in moderate oven for two hours, increasing heat to brown.

Bean Salad.

Boil beans in salt water till tender, and drain. Now add weak vinegar, pepper and salt, if necessary, and finely chopped onion. Lastly, add bacon drippings. If more vinegar or salt is required, it may be added to suit one's taste. Serve hot.

Banana and Apple Salad.

4 bananas
5 apples
¾ c. peanut butter
½ c. French dressing
5 c. shredded lettuce

Line a bowl with lettuce. Slice bananas and apples and mix. Put on lettuce. Mix peanut butter with the dressing and pour over all.

Beet Salad.

2 c. chopped, boiled beets
1 c. chopped celery
Mix with mayonnaise.

Cabbage Salad.

Shred small head of cabbage and add one onion cut fine. Add pepper and salt to taste, also half teaspoon of sugar. Now take ½ cupful equal parts vinegar and water and about three tablespoons bacon drippings. Boil this up and pour hot over the cabbage. Mix well and serve immediately.

Cherry Salad.

1 lb. black cherries
10 almonds
⅜ c. mayonnaise or French dressing
Hearts of lettuce

First wash and pit the cherries. Blanch and cut the almonds into four pieces while they are warm. Insert a piece of the almond where the stone of the cherry was. Serve on the lettuce. Cover with the dressing. White or black cherries may be used and they may be filled with seeded raisins, if so desired.

Chicken Salad.

2 c. cold chicken
1½ c. finely chopped celery
1 t. salt
Pepper
1 c. mayonnaise dressing

Cut the cold chicken into small squares and mix with the celery, salt, pepper, and half of the dressing. Serve on shredded lettuce with the rest of the mayonnaise dressing on top. This salad may be garnished with hard-boiled eggs, cut into six pieces, or with sliced olives, capers or chopped parsley.

Celery Salad.

Boil a celery root until tender. When cold peel and cut into cubes. Cut four hard-boiled eggs into cubes and mix with mayonnaise.

Cream Dressing for Cold Slaw.

Two tablespoons whipped sweet cream, two of sugar, and four of vinegar. Beat well and pour over cabbage, previously cut very fine and seasoned with salt.

Cottage-Cheese Salad.

1 lb. cottage cheese
2½ T. finely cut chives
2 T. pepper or parsley
1 t. salt
6 stuffed olives
½ c. dressing
3½ c. shredded lettuce

Mix the cheese, chives, peppers and salt together. If too dry, add cream. Mash until smooth. Line a bowl with the lettuce and pile the cheese in center. Add the olives, cut into rings, and sprinkle with parsley and paprika.

Cucumber Salad.

Peel and slice cucumbers. Add good handful salt and also water to just about cover. Let stand several hours. Drain and squeeze out the salt water well from the cucumbers. Add equal parts vinegar and water to just cover, onion cut fine, a little sugar, more salt if necessary, and season well with pepper.

Daisy Salad.

4 hard-boiled eggs
½ c. French dressing
1½ c. shredded lettuce leaves or water-cress

Cut the eggs into halves the long way and remove the yolks. Mash the yolks through a strainer and cut the whites into narrow stripes. Put a little lettuce on each place, place about a teaspoonful of the yellow right in the center and arrange the pieces of white around the yellow so as to make it look like a daisy. Serve with French dressing.

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Dutch Salad.

5 T. ham
2 T. vinegar
1 t. salt
3 t. onion
1 t. sugar
Pepper

Wash the lettuce leaves and lay in cold water. Cook the ham or bacon fat and onion for three minutes. Add the vinegar, salt, pepper, sugar and two tablespoons of cold water. Drain and shake the lettuce, put into a bowl, and pour over the hot dressing. Serve at once.

Fish Salad, Jellied Tomato Border.

Canned fish or cold, boiled halibut or haddock
1 c. cold rice
1 c. cut celery
1 c. mayonnaise
1 T. onion juice
2 T. finely chopped parsley
3 c. lettuce
Peppers or olives

Mix the rice, celery, half the mayonnaise and the onion juice together. Place fish on lettuce leaf with rest of mayonnaise. Garnish with tomato jelly cubes, parsley, peppers or olives.

Horse-Radish Salad.

3½ c. cold, diced beets
1 c. cut onions
½ c. strong, grated horse-radish
½ c. French dressing
½ c. chopped, sweet pickles
Shredded lettuce

Line a bowl with the lettuce. Cover with the beets. Mix the onion, horse-radish and French dressing and put two tablespoons in the center and the rest around the edge of the beets. Sprinkle with the chopped sweet pickles. Serve with cold meat.

Marquise Salad.

2 firm tomatoes
¾ c. cut onion
½ c. cut parsley
2¼ T. olive oil
Lettuce leaves
French dressing

Wash and pare the tomatoes and cut into halves. Mix the onion, parsley and olive oil together and let stand for two hours. To serve, line a bowl with lettuce, place the tomatoes and one tablespoonful onion and parsley mixture on each. Pour over French dressing. Serve very cold.

Neufchatel-Cheese Salad.

1 Neufchatel Cheese
2 c. shredded lettuce
French dressing
3 T. tart jelly
Salt
Paprika

Line a bowl with lettuce. Press the cheese through a wire strainer over the lettuce, or mix the cheese with seasoning and a little top milk into small balls, and paprika, and garnish with small pieces of jelly. Serve with French dressing in a separate dish.

Pineapple Salad.

A slice of pineapple on a lettuce leaf with one-fourth of a banana cut lengthwise. One strip of pimento put over crosswise. Then a spoon of mayonnaise dressing. Sprinkle with chopped walnuts.

A Good Mexican Dish—Postre de Manzanas:

Take a goodly portion of Roquefort cheese and about one-third as much butter, and rub them together until they are thoroughly mixed; then add a dessert spoon of French cognac or just enough to moisten the mixture. Peel russet apples, core and slice the round way, rather thick, and over each slice spread the cheese. Serve with black coffee.

Potato and Celery Salad.

1 qt. boiled potatoes, diced
1 c. finely cut celery
½ c. cut onion
3 T. finely cut parsley
2 c. shredded lettuce
2½ T. vinegar
1 t. salt
Spk. pepper
1½ c. boiled dressing

Put all the ingredients into a bowl, except the lettuce and the boiled dressing. Mix well. Line a salad bowl or a chop plate with the lettuce. Pile the salad in the center, cover with the dressing and sprinkle with one tablespoonful of parsley. A hard-boiled egg may be used by chopping the white fine and sprinkling it around the edge of the salad, and rubbing the yolk through a wire strainer. This makes a very tasty salad.

Prune Salad.

2 doz. large prunes
1 Neufchatel cheese
1½ T. peanut butter
½ c. mayonnaise or French dressing
½ t. salt
Shredded lettuce

Wash the prunes and let stand in cold water all night. Heat up, cool and dry on tissue toweling. Mix the cheese, peanut butter and salt, and if too dry to form into balls, add cold milk and stuff into the prunes. Press together or leave open showing filling. Serve on lettuce leaf with either dressing.

Raisin and Apple Salad.

1 c. selected raisins
¼ c. lemon juice
2 c. apples
2½ c. lettuce
1¼ c. cream mayonnaise
¼ glass of red jelly

Wash and dry the raisins. Add the lemon juice to the chopped apples. Line a bowl or plates with shredded lettuce, and pile the raisins and apples in the center. Cover with the mayonnaise. Serve with Neufchatel cheese balls and garnish with tart red jelly.

Red Cabbage Salad.

1 c. cut celery
2½ c. red cabbage
2½ T. olive oil
Shredded or whole lettuce leaves
2¼ T. vinegar
1 t. salt
Paprika
Pepper

Prepare the celery and the cabbage and place in cold water for an hour. Drain, and dry with cheese cloth. Mix the celery and cabbage together and serve on lettuce leaves with dressing.

Rice Salad.

4 c. rice
¾ c. chopped carrots or beets
2 c. water-cress
5 olives
½ c. French dressing
1 c. mayonnaise dressing
2 T. onion

Pile rice in the center of the dish, lined with lettuce. Place vegetables around, then a circle of rice, with watercress or lettuce around the edge. Pour on French dressing with grated onion and garnish. Serve with mayonnaise.

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Red Cabbage Salad.

4 heads of red cabbage
2 qt. vinegar
4 c. sugar

Cut cabbage fine and cook, not too soft, in salted water. Drain off water and put cabbage into a jar. Let the vinegar and the sugar come to a boil, pour over cabbage and cover. Keeps well and is always ready for use.

Redbeat Salad.

8 good size redbeats
2 cups celery, cut up
1 cup walnuts, cut up

Cook redbeats and cut up in small dice; add celery and nuts and cup sugar; mix with salad dressing and set in ice box to chill.

Salad Dressing.

2 T. table mustard
1 c. vinegar
1 c. sugar
1 t. salt
1 T. flour (heaping)
1 T. butter (heaping)

Mix and let come to a boil; then add 2 well-beaten eggs. Cook until thick; thin with sweet cream.

Salmon Salad.

1 can salmon
1 c. celery
3 apples, chopped fine
3 hard-boiled eggs
3 pickles, cut fine

Drain off all liquid from the salmon. Flake it and remove all skin and bones. Add celery, apples, hard-boiled eggs and pickles. Mix with mayonnaise.

Salmon Salad.

1 can good red salmon
1 c. walnuts, chopped fine
1 c. celery, chopped
1 small green pepper, chopped

Mix this with mayonnaise dressing and serve on a lettuce leaf.

Salmon Salad.

1 can salmon
1 can peas
6 stalks celery
6 hard-boiled eggs

Flake salmon and free from skin and bones. Wash and drain celery and cut fine. Dice the hard-boiled eggs. Moisten with mayonnaise and serve on lettuce leaves with wafers and potato chips. Will serve from fifteen to eighteen persons.

Sardine Salad.

1 box mustard sardines
½ apple
1 medium-sized onion
½ c. table celery

Chop all ingredients and mix. Add a little pepper and salt, and enough vinegar to moisten.

Spinach and Egg Salad.

2 c. cold, boiled spinach
4 hard-boiled eggs
4½ c. lettuce
2 t. salt
4 T. chopped peppers
½ c. mayonnaise

Add the salt and one-half the mayonnaise to the chopped spinach. Mix well and take a spoonful and cover the yolks. Then roll in the finely chopped whites of eggs. Sprinkle with peppers or parsley. Serve on the shredded lettuce with mayonnaise between balls. Parsley may be used instead of chopped peppers, if desired.

String Bean Salad.

1 qt. string beans
1½ T. chopped onions
½ t. salt
Shredded lettuce
White pepper
Paprika
1¾ T. olive oil
1 T. vinegar

Set the string beans aside until cold after they have been cooked, drained, and rinsed in cold water. Chop the onion, cover with olive oil and let stand for two hours. Add the salt, pepper, paprika and vinegar. Line a bowl with lettuce, put in the beans and pour over the dressing.

Stuffed Pepper Salad.

3 green peppers
2 c. cold boiled rice
4½ T. finely chopped peppers
2½ T. grated onions
1 t. curry powder
5 stuffed olives
¾ c. mayonnaise dressing
Shredded or whole lettuce leaf

Peppers should be the long, thin kind. The tops are cut off at the stems and the ends chopped fine. Remove the seeds and white fibre. The chopped peppers are added to the rice with the onion, curry powder and dressing. Mix well and fill the peppers, pressing the mixture in firm. Set in a cold place. Line a bowl with shredded lettuce and with a sharp knife, cut the peppers into quarter-inch rings and lay them on the lettuce. Mustard may be used instead of curry powder. Garnish the tops with the olives, cut into three rings each.

Tomato Aspic on Shredded Cabbage.

2 c. tomatoes
1 t. onion
1 t. salt
1 t. sugar
4 t. granulated gelatine
White pepper
Paprika

Cook the tomatoes and onion for ten minutes. Add seasonings and strain. Soak the gelatine in one tablespoonful of cold water and add to the tomatoes. Stir until dissolved. Pour into cups and let stand until firm. Serve on finely shredded cabbage with French dressing, Mayonnaise or boiled dressing may also be used. Garnish with green peas. A little more sugar may be added, if desided.

Tomato with String Beans.

10 tomatoes
4 c. shredded lettuce
4½ c. cold, string beans
½ c. cut onion
2 t. salt
Paprika
½ c. French dressing
1 c. mayonnaise dressing
5 stuffed olives
Parsley

Cut off the stem ends of the tomatoes. Remove the inside and chill. Fill with beans, onions, parsley and French dressing. Garnish and serve with the sliced olives and mayonnaise dressing.

Tongue Salad.

Boil a fresh beef tongue. When cold, skin, slice and cut into cubes. Cut two stalks of celery into cubes. Also one can mushrooms, one small can pimento, two hard-boiled eggs cut into cubes. Mix with mayonnaise dressing. When boiling tongue, add an onion, a bay leaf and pepper corns. When tongue is cut into cubes squeeze juice of one lemon over it. Enough for twelve persons.

Tuna Fish Salad.

1 25c can Tuna fish
1 c. English walnut meats
2 large green peppers
1 10c bottle stuffed olives
1 bunch celery

Cut up the peppers, nut meats, olives and celery. Mix all with mayonnaise dressing, serve on a lettuce leaf and place a slice of hard boiled egg on each. This amount will serve twelve people.

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Tomato Aspic.

Strain one pint of cooked or canned tomato; add teaspoon salt, one saltspoon pepper, 1 teaspoon onion juice and ¼ box gelatine. Soak for ½ hour, then bring to boiling point. Pour into small moulds which have been brushed with whites of egg; put on ice to harden. Serve on lettuce with mayonnaise dressing and parsley.

Uncooked Sweet Dressing for Salad—Very Good.

Yolks of 4 eggs well beaten, 2 cups XXXX sugar, juice of 2 lemons, 2 saltspoons salt; beat sugar into beaten yolks, add lemon juice and salt.

White-Bean Salad.

3½ c. cooked, white beans
1 c. cut celery
½ c. cut onions
1¾ T. oil
2 t. salt
½ c. boiled dressing
4 T. chopped parsley
1 sour pickle
Shredded lettuce

Cover the onion and parsley with oil and let stand for two hours. Mix the beans, celery, salt and onions together and serve on lettuce with dressing. Watercress may be used instead of celery. Boiled dressing may be substituted by mayonnaise dressing, if desired. Garnish with the sliced pickle.

DRESSINGS.

Boiled Salad Dressing.

2 eggs
1 T. prepared mustard
½ t. salt
Piece of butter, size of an egg
1 T. sugar
3 T. vinegar

Beat eggs well and add mustard, salt, and sugar. Beat well, then add butter and vinegar. Boil in double boiler, stirring continually until it thickens. When it cools, stir and thin with oil or cream.

Dressing for Potato Salad.

1 heaping T. flour
2 T. vinegar
2 eggs
Salt
1 T. butter
2 c. water
2 c. chopped celery
Pepper

Heat butter and flour, add vinegar and water, stirring constantly. Remove from fire, stir in well beaten eggs. Mix celery with sliced potatoes, then pour on dressing.

Dressing for Sandwiches.

2 eggs
1 t. flour
3 T. sweet milk
1 t. mustard
Pinch of salt
3 T. vinegar

Beat eggs, flour, and mustard well together and add the salt, vinegar, and milk. Stir all together and set on the stove until it creams. Stir constantly. This is enough for a quarter of a ham. You may use cold beefsteak or other meats, if you like.

Fruit Salad Dressing—No. 1.

½ c. sugar
½ c. butter
1 t. flour
Pinch of salt
Pinch of red pepper
½ c. lemon juice
2 eggs

Cream sugar and butter. Add other ingredients. Cook in double boiler. Thin with whipped cream. Very good. Serves ten to fifteen plates.

Fruit Salad Dressing—No. 2.

4 egg yolks
2 c. powdered sugar
Juice of 2 lemons
2 ssp. salt (scant)

Beat sugar and yolks and add lemon juice and salt. Pour over fruit.

Mayonnaise Dressing.

3 eggs
3 T. sugar
1 t. mustard
1 t. flour
½ t. salt
½ t. paprika
1 large T. butter
9 T. vinegar

Beat yolks of six eggs (or three whole eggs) until thick and creamy. Add other ingredients. If vinegar is too strong, dilute it. Very good when mixed with a tablespoon of whipped cream to two tablespoons of dressing.

Plain Mayonnaise.

½ c. vinegar, warmed
1 egg, well beaten
(2 eggs, better)
1 t. flour
1 t. mustard
1 t. sugar

Mix flour, mustard, and sugar and add to beaten egg. Then add to warm vinegar. Cook until thick. Add one-half cup milk and cook again. Add piece of butter, size of a walnut, and beat well.

Russian Salad Dressing.

1 egg yolk
1 c. olive oil or wessen oil
1 t. mustard
1 t. flour
Pinch of red pepper or
⅛ t. white pepper
½ t. salt
1½ t. vinegar
2 T. catsup

Beat the yolk of the egg with a silver fork in a cold dish. Add the olive oil, or wessen oil, drop by drop, until creamy. Then take the mustard, flour, red or white pepper, salt and moisten this mixture with the vinegar or lemon juice. Add the catsup or chili sauce. Keep beating for a while.

Salad Dressing.

2 eggs, well beaten
1 t. sugar
½ t. salt
¼ c. water
Pinch red pepper
½ t. Colman's mustard
2 t. flour
Butter, size of an egg
¼ c. vinegar
½ c. cream

Add the cream when cold.

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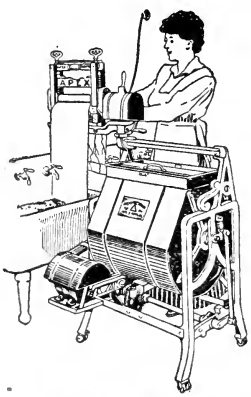

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EGGS AND OMELETS.

Baked Eggs.

1 c. milk
1 t. flour
1 t. salt
Pepper
1 T. butter

Thicken the milk with the flour and add the salt, pepper and butter. Break the eggs into this sauce and bake until done.

Deviled Eggs.

Boil six or eight eggs until hard. Put them into cold water until cold and cut in halves. Take out yolks and rub to a smooth paste with a very little butter, a dash of cayenne pepper, mustard and vinegar. Fill the whites with this mixture, and send to the table on a bed of chopped cress or lettuce.

Eggs a La Golden Rod.

Boil two eggs for twenty minutes. Remove from shell and separate. Mix the chopped whites with a white sauce, which is seasoned with salt and pepper. Pour over two pieces of toast. Rub the yolks through a strainer or ricer. Sprinkle over the whites. A little paprika or parsley may be used for garnishing. Enough for two.

Eggs a La Newburg.

5 hard boiled eggs
1 T. butter
Yolks of 2 eggs
½ glass sherry wine
1 T. flour
1 gill cream or milk
Salt
Pepper

Cut eggs into thick slices. Make sauce of the butter, flour and cream. Season with salt and pepper. Then add beaten yolks of the eggs and the wine. Serve hot over the eggs.

Rice Omelet.

1 c. boiled rice
1 c. sweet milk
3 eggs
1 T. butter
½ lb. grated ham

Beat eggs well and mix with other ingredients. Bake until a nice brown.

Spanish Omelet.

1 egg
1 t. salt
1 T. water
1 t. butter

Separate egg. Add to each, pepper and salt. Beat yolk until thick. Add water and mix well. Beat whites until stiff. Fold yolk into the white. Place the butter into a hot pan. Add the egg and cook at a low temperature. Place into hot oven to dry top. Fold and serve with tomato sauce.

Sweet Omelet.

2 egg yolks
3 egg whites
1 t. vailla
1 t. sugar
½ oz. butter

Put sugar, vanilla, yolks, and beaten whites of the eggs, and salt into a bowl and mix all together. Melt butter in a small pan and pour into batter. Let stand on top of stove for one minute and then put into oven for five minutes.

PUDDINGS.

Apple Pudding—No. 1.

1 scant pt. of apple sauce
1 c. powdered sugar
1 c. grated bread or cake
3 eggs
2 T. melted butter

Cook spicy apples to pulp and add the powdered sugar, grated bread or cake, yolks of the eggs beaten. Place in buttered dish and stir in the melted butter. Add the stiffly beaten whites of the eggs and bake twenty minutes. Serve with cream or sauce.

Apple Pudding—No. 2.

4 good, juicy apples
Pinch of salt
Pinch of cinnamon
Butter, size of a nut
1 t. baking powder
⅔ c. sugar
1 egg
½ c. flour
1 T. butter
⅔ c. cold water

Pare four apples, tart ones are best. Cut into eighths, put into pudding dish and pour in hot water to depth of one inch. Add sugar to sweeten, pinch of salt, cinnamon, and butter, size of a nut. Put on slow fire to simmer. Stir up cake. Pour cake batter over apples and bake in quick oven. Serve with cream and sugar.

Bread Pudding.

1 pt. bread crumbs
1 c. sugar
1 qt. milk
4 eggs

Soak crumbs in milk for one-half hour. Beat yolks and sugar together until light, then add to the crumbs and milk. Pour into baking dish and bake in moderate oven, half an hour. Very good with hard sauce.

Brown Betty Pudding.

1 c. bread crumbs
2 c. sliced tart apples
½ c. sugar
1 t. cinnamon
2 T. butter

Butter a pudding dish and put a layer of apples in the bottom. Sprinkle with sugar, butter, cinnamon and crumbs, and so on until the dish is filled, having a layer of crumbs at the top. Bake in a moderate oven. Eat with sugar and cream.

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THE HOUSE THAT SATISFIES.

Cottage Pudding.

1 c. sugar
1 c. sweet milk
Flour to make a thick batter
1 egg
3 T. melted butter
1 t. baking powder

Danish Pudding.

½ c. minute tapioca
3 c. hot water
½ c. sugar
1 ssp. salt
1 small tumbler grape jelly

Cook tapioca with hot water fifteen minutes and add sugar, salt and grape jelly. Stir until dissolved. Serve ice-cold with sweetened whipped cream. One pint ripe strawberries may be used instead of jelly.

Delicate Pudding.

1½ c. water
½ c. sugar
½ ssp. salt
3 T. cornstarch

Bring water, sugar, and salt to boiling point, wet the cornstarch in a little water. Stir into boiling syrup and cook ten minutes. Beat whites of three eggs to a dry froth and whip the boiling mixture into them. Return to fire one minute to set egg, add juice of half a lemon and turn into molds wet with cold water. Let cool. Serve with strawberries, pineapple or other fruit piled up in center.

Maple Nut Pudding.

2 c. brown sugar
1 qt. milk
½ to 1 c. chopped nuts
2 eggs (well beaten)
2 T. cornstarch
1 t. vanilla

Let sugar and milk come to a boil and add the eggs and mix with the cornstarch. When thick remove from fire, add the vanilla extract and the nuts. Serve cold with plain or whipped cream.

Meat Pudding.

Cut into pieces left over veal or lamb. Soak in gravy. Line buttered baking dish with sliced potatoes. Cover with meat, and add chopped onions, salt, pepper, and then another layer of potatoes and then meat. Bake in oven until potatoes are well done.

Old English Plum Pudding.

1 lb. raisins, stoned and cut
1 lb. currants, washed and dried
¼ lb. citron, cut fine
2 t. cinnamon
½ t. cloves
1 t. salt
6 oz. flour
¾ lb. suet, chopped very fine
½ lb. brown sugar.
6 eggs
1 t. allspice
1 t. nutmeg
½ pt. milk
6 oz. bread crumbs

Boil five hours without stopping. Wet the pudding bag and flour it well.

Peach Tapioca Pudding.

Drain canned peaches, sprinkle with sugar and let stand. To two tablespoons of peach juice add three-fourths cup water. Stir into this one tablespoon minute tapioca. Add one-half tablespoon sugar, a little salt, and cook over hot water until tapioca is transparent. Line a dish with peaches. Fill with tapioca and bake about twenty-five minutes.

Poor Man's Pudding.

2 heaping T. rice
1 qt. milk
A little salt
Nutmeg
Raisins

Put the rice, milk and salt in a pudding dish and sweeten to taste. Flavor with nutmeg and add raisins, if desired. Bake very slowly until the rice is soft. Then set away to partly cool. It will be very creamy and delicious.

Rice Pudding.

½ c. rice
3 c. milk
2 eggs
½ c. sugar
½ t. salt
½ c. raisins

Boil rice in the milk until tender. Beat eggs and sugar slightly, add salt, raisins or grated rind of an orange. Bake slowly three-fourths of an hour. Let cool a little. Turn out of dish and serve with cream.

Sally Lunn.

¼ c. sugar
½ c. butter
2 t. baking powder
½ c. milk
2 eggs
2 c. flour

Bake in cups twenty minutes and serve hot with hard sauce.

Snow Pudding.

1 T. gelatine
¼ c. cold water
1 c. boiling water
1 pt. milk
1 c. sugar
¼ c. lemon juice
3 eggs
¼ c. sugar

Dissolve gelatine in cold water ten minutes. Then add the boiling water, sugar, lemon juice and put in cool place. When beginning to set beat into it the well beaten whites of the eggs. Rinse a mold with cold water and fill with the mixture. Set in a cool place and cut in pieces. Serve with a custard made of the yolks of the eggs, one-fourth cup sugar and the milk. Vanilla, if desired.

Steamed Pudding.

½ c. molasses
½ c. brown sugar
½ c. butter
½ c. sour milk
½ c. raisins
1¾ c. flour
1 t. baking powder

Steam forty-five minutes and serve with hard sauce.

Hard Sauce.

⅓ c. butter
1 c. powdered sugar
Lemon and vanilla

Cream butter and add sugar slowly. Mix well and flavor with lemon or vanilla. Set away to harden.

What Not.

¾ c. milk
1 egg
1 c. sugar
1 T. butter
1 t. baking powder
Flour

Take a granite pan or one that will not discolor the fruit, and slice the apples or peaches in the bottom. Then make a batter by using milk, egg, sugar, butter, baking powder. Add enough flour to make the batter not quite as thick as cake. Pour the above batter over apples and bake. Serve with cream. This is simple, but good.

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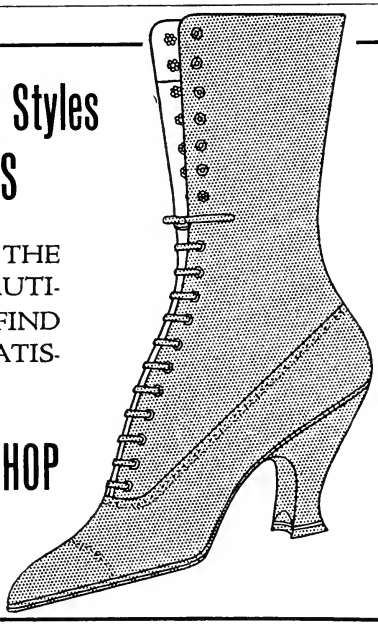

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PIES.

Blackberry Pie.

1 c. blackberry juice
1 c. sugar
1 c. cream
4 level T. flour
2 eggs

Mix flour with sugar, add blackberry jam, cream and yolks of eggs, well beaten. Line a deep dish with good paste, rolled thin. Fill with jam, and bake in a quick oven, until crust is set, continue baking in slow oven until filling is thick and firm. Add a pinch of salt to white of eggs, beat these until stiff and bake.

Banana Pie—No. 1.

2 eggs
½ c. sugar
2 T. flour
1 T. powdered sugar
1 c. milk
A pinch of salt
½ t. vanilla
3 bananas

Cook in double boiler the yolks of the eggs, sugar, flour, milk, and salt. Add vanilla when custard has finished boiling. Slice the bananas into a rich pastry crust baked delicately brown and cover with custard. Whip the egg whites and add the powdered sugar to this. Put on top and brown in oven.

Banana Pie—No. 2.

2 eggs
½ c. sugar
2 T. flour
2 large, very ripe bananas
2 c. milk
Pinch of salt
Small piece of butter

Bake with one crust. Bake pie crust first. Make a custard of the yolks of the eggs beaten, sugar, flour, milk, salt and butter. Boil until a good stiff custard. Let cool and slice two large bananas. Lay on cooled crust. Put cooled custard over bananas. Make a meringue of the whites of the eggs and sugar. Spread on pie and put in quick oven to brown.

Butterscotch Pie.

2 c. brown sugar
1 c. water
2 c. milk
2 T. butter
4 T. flour
4 eggs

Boil brown sugar, water, and butter until thick. To the beaten yolks of the eggs, add the flour and mix smooth with the milk. Pour slowly into the boiling syrup and cook until smooth. Pour into the baked crusts and spread top with beaten whites of eggs. This makes two pies. Very good.

French Puff Paste.

1 lb. flour
1 lb. butter

Mix the flour with one-fourth of the butter by rubbing it together. Add enough ice water to make it the consistency of bread dough. Roll this out to the thickness of one-half inch. Put the balance of the butter on this, in one lump. Fold the corners of the dough over the butter, entirely covering it. Roll out to the thickness of one-fourth of an inch, as nearly square as possible. Fold the ends over the center. The sheet is about four inches in width. Roll again. Let it stand one-half hour each time. Roll out four times.

Lemon Pie—No. 1.

1 c. sugar
1 c. water
Rind and juice of 1 lemon
3 eggs
1 heaping T. flour
2 t. sugar

Dissolve the sugar in the water and add the rind and juice of the lemon, the yolks of the eggs and the flour, which was rubbed smooth in water. Boil all in a porcelain kettle until well thickened. Add the white of one egg, well beaten, and pour into baked crust. Beat the remaining two whites with two teaspoons sugar and spread over the top. Brown in oven.

Lemon Pie—No. 2.

2 c. sugar
Grated rind and juice of 2 lemons
3 eggs, yolks
2 T. flour
1 T. cornstarch
2 c. water
Butter, size of a walnut

Cook until thick. Let cool and fill in baked crust. Make a meringue of whites of the eggs and sugar.

Mince Pie.

2 lb. meat, chopped fine
3 lb. apples, chopped fine
1 c. raisins
3 c. sugar
1 T. salt
1 c. molasses
1 c. vinegar
1 c. suet
1 t. cloves
1 t. cinnamon

Pie Crust.

2 c. flour
¼ lb. butter
1 big t. baking powder
¼ lb. lard
1 scant t. salt
½ c. milk

Mix flour, butter and lard with a knife until all is blended. Add the salt, and baking powder. Roll out on board and fill pie tins. Fill as desired.

Rhubarb Pie.

1 c. chopped rhubarb
1 c. sugar
1 egg
1 t. lemon flavoring
A little salt

Beat egg together with sugar. The juice of one lemon may be used instead of the flavoring, if desired. Bake with two crusts.

Sweet Apple Pie.

2 c. stewed sweet apples
1 small c. white sugar
½ t. cinnamon
½ t. ginger
2 well beaten eggs

Line a deep pie-tin with rich pastry. The pie may be baked with upper crust or without. Take the stewed sweet apples, using as little water as possible in stewing. When well cooked, put through a potato ricer. Add the sugar, cinnamon, ginger and eggs. A crust or meringue on top may be used. This pie is as good as pumpkin and is much easier to prepare. Apples that will not bake can be used for this.

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BREAD.

Baking Powder Biscuits.

2 c. flour
4 t. baking powder
1 t. salt
2 T. shortening
¾ scant c. milk

Mix dry ingredients together and then work in shortening and add milk slowly. Put on floured board and pat about three-fourths of an inch thick. Dip cutter into flour and cut. Grease tin and bake in hot oven fifteen minutes. Two teaspoons sugar may be added, if liked sweetened. This recipe makes an excellent crust for chicken or meat pie.

Biscuits.

1 qt. milk
¾ c. butter
2 eggs
½ c. sugar
2 c. yeast
2 t. sugar

Add two teaspoons of sugar to the yeast when you set sponge, flour enough to make a nice dough. Roll about one inch thick. Will make seventy biscuits.

Bishop Bread.

3 eggs
1 c. sugar
1 c. flour
1 t. baking powder
1 c. chopped nutmeats
1 c. dates, cut small

Beat sugar and eggs for ten minutes. Add flour and baking powder. Lastly, add the nutmeats and dates. When in oven it will raise and then fall.

Cinnamon Bread.

Use enough light bread dough for a small loaf of bread. Roll out and spread with one tablespoon soft butter and one-half cup sugar. Roll up and knead a little. Roll out again and add two-thirds cup raisins or currants. Knead lightly and set to rise. Brush the top with warm butter and sprinkle with cinnamon and sugar. Bake when light.

Corn Meal Muffins.

2 c. corn meal
1 c. flour
2½ c. milk
1 t. salt
3 t. baking powder
1 T. melted butter
3 T. sugar

Rub meal, flour, salt and baking powder through a sieve; beat eggs and sugar together and add butter and milk. Stir in meal and flour. Bake in a quick oven.

Ginger Muffins.

4½ T. shortening
¾ c. sugar
2 eggs
Pinch of salt
¾ c. molasses
¾ c. water
1½ level t. soda
Ginger
Cinnamon
Raisins
2½ c. flour

Graham Muffins.

1 c. graham or entire wheat flour
1 c. flour
1 egg
4 t. baking powder
¼ c. sugar
1 t. salt
1 c. milk
1 to 3 T. melted butter

Mix and sift dry ingredients. Add milk gradually, then egg well beaten and melted butter. Bake twenty-five minutes in a hot oven in buttered gem pans.

Graham Muffins.

4 T. wheat flour
3 T. graham flour
1 T. sugar
¾ T. lard
1 level t. baking powder
¼ t. salt
1 T. beaten egg
3 T. milk

Mix dry ingredients first, then mix with the egg and lastly the melted shortening. Bake about twenty minutes in moderate oven.

Juden Schnecken.

Make a rich kuchen dough. Sprinkle the bottom of a spider with brown sugar and coarsely chopped nuts. Form into biscuits and fill spider with biscuits. Bake.

Milk and Water Bread.

1 pt. scalded milk
1 cake compressed yeast
2 t. salt
1 pt. warm water
1 T. lard
1 T. butter
1 T. sugar
3 qt. sifted flour

Into the quart measure put the shortening, sugar, salt and milk. Fill it up with warm water. When cooled to luke warm, pour into the bread maker, reserving about one-half cup of the liquid in which to dissolve the yeast. Then add to the liquid in the bread maker, and lastly add the flour.

Muffins.

2 c. flour
2 t. baking powder
1½ c. milk
1 T. butter (melted)
1 T. sugar
½ t. salt
1 egg

Bake fifteen minutes.

Nut Bread.

¼ c. sugar
1 T. molasses
1 t. salt
1 c. sour milk
1 t. soda
¼ c. walnuts
1½ c. graham flour
¾ c. white flour

Parker House Rolls.

2 qt. sifted flour
3 T. butter
1 pt. cold, boiled milk
½ c. sugar
½ cake yeast

Rub the butter into the flour. In a hole made in the center of the flour put the milk, sugar and yeast. Set at night. In the morning, mix with the flour (do not add more flour). Let rise until about three o'clock in the afternoon. Roll out and cut with a cake cutter. Spread half with butter and fold together. Let rise again and brush over with a little sugar dissolved in milk before putting into the oven.

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Potato Rolls.

1 pt. mashed potatoes
1 c. sugar
A little salt
2 T. lard
1 pt. warm water
3 eggs (well beaten)
2c yeast
Flour

In the evening take the potatoes, sugar, salt and lard and stir well together. Add the water, eggs, yeast, and flour enough to make stiff. In the morning when more flour is added, add two teaspoons baking powder. Work up stiff and make into small biscuits and place in pan for baking. Grease well over the top and let rise until light enough to bake. Will make sixty rolls and can be out of the oven by 9 A. M.

Rye Bread.

1 pt. scalded milk
1 pt. warm water
2 T. sugar
1 qt. white flour
1 T. lard
1 T. butter
3 t. salt
2 qt. rye flour
1 cake compressed yeast

Put into the quart measure the shortening, sugar, salt, milk and fill up with warm water. Let cool to luke warm. Pour into the bread maker, reserving only enough of the liquid to thoroughly dissolve the yeast. Pour the dissolved yeast into the bread maker and add the wheat and rye flour. The shortening may be omitted, if desired, as also the sugar.

Steamed Brown Bread.

2 c. sour milk
1 c. rye flour
2 c. corn meal
1 c. molasses
1 t. soda
2 eggs

Steam two hours.

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CAKES.

She measured out the butter with a very solemn air;
The milk and sugar also; she took the greatest care
To count the eggs correctly and to add a little bit
Of baking powder, which, you know, beginners oft omit
Then she stirred it all together, and she baked it full an hour;
But she never quite forgave herself for leaving out the flour.

Cake Flour.

5 lb. bread flour
1 lb. cornstarch

Cake flour produces much better results in cake making than common flour. This is especially true of angel food cakes. Cake flour can easily and successfully be made at home and, if kept handy in a special place, you will not be tempted to use bread flour. Take five pounds of bread flour to one pound box of cornstarch and sift it together three times. You can make it in small quantities, if you wish, provided you are careful to keep the proportion of one to five.

Almond Bread (Christmas Cakes).

½ c. butter
1 lb. brown sugar
½ cake German sweet chocolate.
4 eggs
½ lb. blanched almonds, cut fine
½ t. cinnamon
½ t. cloves
2 c. flour
3 t. baking powder

Bake in shallow coffee cake tins and when cold put on following frosting and cut in squares:

Frosting.

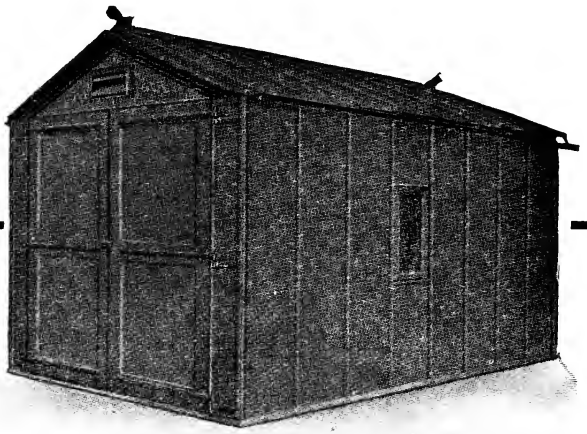
1 c. sugar
Small piece of butter
½ c. water
1 t. vanilla

Boil five minutes, then beat until cold and creamy.

Almond Torte.

6 eggs
1 c. powdered sugar
½ lb. grated or ground almonds
1 t. baking powder

Beat eggs separately. Stir yolks and sugar together, add almonds (not blanched), baking powder and lastly, whites of eggs. Bake forty minutes.



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Apple Sauce Cake.

1 c. sugar
½ c. butter and lard
1½ c. hot apple sauce
10c walnuts, chopped
A little nutmeg
1 c. raisins, chopped
2 c. flour
2 t. soda
Cinnamon
Salt

Cream, butter and sugar. Add hot apple sauce, flour, soda, nutmeg, salt, cinnamon, walnuts, and raisins. Bake in a moderate oven.

Apple Sauce Cake.

1 c. sugar
½ c. shortening
1 t. salt
1 c. apple sauce
1 t. soda
1½ t. cloves
1 t. cinnamon
½ t. nutmeg
1 c. raisins
2 c. flour

Dissolve the soda in a little hot water.

Apple Sauce Cake.

1 c. hot apple sauce
½ c. butter
1 c. sugar
1¼ c. flour
1 t. cloves
1 t. cinnamon
1 c. chopped walnuts
1 c. raisins
1 t. soda

Cream butter and sugar. Add the hot apple sauce, in which soda has been dissolved, and the rest of the ingredients.

Apple Spice Cake.

4 T. butter
1 c. sugar
2 well beaten eggs
¼ t. grated nutmeg
2 c. flour
1 t. soda
½ c. sour milk
2 t. cinnamon
¼ t. cloves
1 heaping c. finely chopped apples

Cream the butter and sugar. Then add the well beaten eggs. Dissolve the soda in the sour milk. Add the cinnamon, cloves and grated nutmeg mixed with the flour. If necessary, add more flour as it depends on how juicy the apples are. Beat well. May be baked either in loaf or layer. Any plain frosting, if desired. This makes a moist cake and may be kept a week or more.

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Apple Torte.

1½ lb. apples, boiled and sifted
2 oz. blanched almonds — 5 eggs
6 oz. sugar — Rind of ½ lemon
1 heaping t. flour — Juice of 1 lemon

Fold whites of eggs in last.

Dough.

6 oz. butter — ½ t. baking powder
6 oz. flour — 4 T. sugar
2 egg yolks — Vanilla

Baking Powder Coffee Cake.

2 c. flour — ¾ c. butter
1 c. sugar — ¾ c. milk
2 t. baking powder — 2 eggs

Mix flour, sugar, baking powder and butter like piecrust. Set aside one cupful of this mixture. Add milk and eggs and bake in coffee cake pan. Strew the one cupful of crumbs on top.

Baking Powder Coffee Cake.

2 c. flour — 1 T. sugar
4 t. baking powder — 2 T. butter
½ t. salt — ⅔ c. milk

Sift dry ingredients four times. Then cut in shortening with two knives until it is as fine as cornmeal. Gradually add the cold milk by cutting with knife through dough. Sprinkle two tablespoons sugar and one-half teaspoon cinnamon on top.

Blitz Torte—No. 1.

½ c. butter — 1 c. flour
½ c. sugar — 1 t. baking powder
4 eggs (yolks) — ¾ c. powdered sugar
3 T. milk

Put in two large tins. On the top of this put beaten whites of the eggs with the powdered sugar. Sprinkle with a few chopped almonds. Bake twenty minutes.

Filling.

1 c. sour cream — 1 T. cornstarch
3 T. sugar — Yolk of 1 egg

Dissolve corn starch in cold water and boil with the above ingredients. When thick and cold add white of egg.

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Blitz Torte—No. 2.

½ c. sugar
½ c. butter
4 eggs
5 T. milk
1 t. vanilla
1 heaping c. flour
1 t. baking powder

Bake in two layers. Beat whites of eggs very stiff and add one-half cup sugar, one-fourth pound almonds, finely chopped. Put beaten whites on cake mixture and strew almonds over top. Bake in moderate oven thirty minutes. Custard filling between layers.

Blitz Torte—No. 3.

4 oz. sugar
4 oz. butter
4 eggs
4 T. milk
4 oz. flour
1 t. baking powder

Mix the ingredients well. Beat the whites of the eggs. Add one cup of sugar and spread on dough. Place blanched almonds on top and bake twenty minutes to one-half hour. Bake in two layers and fill with boiled custard.

Blitz Torte—No. 4.

½ c. sugar
¼ c. butter
4 eggs
3 T. milk
½ c. flour
1 t. baking powder
1 t. vanilla
½ c. sugar
¼ lb. almonds

Spread a mixture of the sugar, butter, yolks of the eggs, milk, flour, baking powder, and vanilla on the bottom of the pan. Then put on one-half cup sugar, whites of the eggs whipped stiff, and the almonds. Then bake in a moderate oven.

Filling.

1 c. sour cream
1 T. corn starch
1 egg
3 T. sugar
1 t. vanilla

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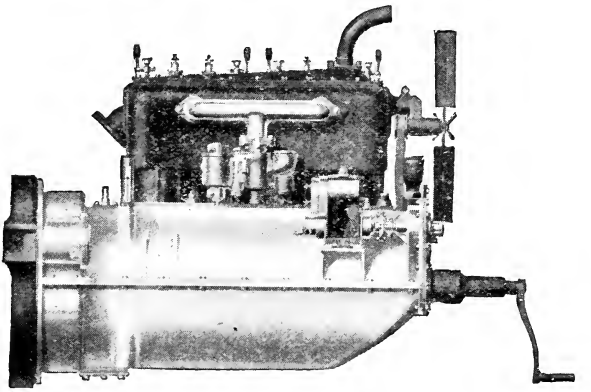

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Station A

MILWAUKEE - - - - WISCONSIN

Blueberry Torte.

6 oz. butter
2 T. sugar
1 egg
½ lb. flour
1½ qt. blueberries
½ c. sugar
2 heaping T. flour
1 egg
½ c. sugar
½ c. sour cream

Cream butter and two tablespoons sugar, stir in one egg, then one half pound flour. Line inside of spring form with this mixture. Take the blueberries and mix one-half cup sugar, two tablespoons flour and fill the crust. Put in slow oven and let bake one-half hour or until about one-half done. At this time, pour over the fruit a sauce made of the beaten yolk of one egg mixed with one-half cup sugar and the sour cream. Then stir in the beaten white of egg and let bake another one-half hour or until done. Let cool in form. Remove rim carefully and let torte stand on tin.

Bread Torte.

2 c. sugar
8 eggs
1 c. almonds (chopped)
1 grated lemon rind
3 c. grated rye bread
2 t. baking powder

Stir sugar, eggs, and lemon to cream. Add almonds, bread, and whites of eggs, well beaten. Stir again. Very good.

Filling.

1 slate chocolate
3 egg yolks
Butter, size of an egg
3 T. water
1 c. sugar
Boil.

Brown Cake.

3 c. flour
½ c. butter
2 eggs
1 c. raisins
½ c. sugar
1 c. sour milk
1 c. currants
Allspice
Cinnamon
1 lemon
1 c. molasses
1 t. saleratus

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MILWAUKEE, WIS.

Brown Form Cake.

3 eggs
1 lb. dark brown sugar
Butter, size of an egg
1 c. milk
1 t. nutmeg
3 t. baking powder
1 c. raisins
10c citron
1 t. allspice
1 t. cloves
1 t. cinnamon
Flour enough to stiffen

Butter, Egg and Milkless Cake.

1 c. brown sugar
1 c. (or more) seeded raisins
½ t. cinnamon
¼ t. cloves
1 t. baking soda
1 c. water
2 T. lard
Pinch of salt
Little nutmeg
2 c. flour
½ t. baking powder

Put sugar, raisins, water and lard in a sauce pan. Add the salt, nutmeg, cinnamon, and cloves. Boil all together for three minutes, let cool. Add the baking soda dissolved in a little warm water. Add the flour, sifted with the baking powder. Bake in loaf in moderate oven.

Cheap Devil's Food.

1 T. butter
1 T. lard
1 egg
2 c. flour
3 T. cocoa
1 c. sugar
1 c. sour milk
1 t. soda
1 t. vanilla

Dissolve soda in a little water. Mix the cocoa with the sugar.

Frosting.

2 egg whites
1 c. powdered sugar
1 t. vanilla
2 squares of bitter chocolate

Melt chocolate over hot water.

Cheap Sponge Cake.

3 eggs
1 c. sugar
½ t. salt
1 c. boiling water
2 c. flour (scant)
2 t. baking powder
Flavoring

Beat eggs and sugar together, then add the other ingredients in the order given.

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Cheese Cake.

1 c. sugar
3 eggs
2 T. flour
Grated rind and juice of 1 lemon
1 lb. cottage cheese
1 pt. sweet milk
½ c. currants

Beat the sugar and the yolks of the eggs until light. Add the flour, grated rind and juice of the lemon, and the cottage cheese. Beat well together and stir in the sweet milk. Lastly, add the whites of the eggs, beaten to a stiff froth. Bake in deep pan lined with pie crust. Currants may be added over top before baking. Bake as you would custard pie. Very good.

Cheese Cake.

2 lb. cottage cheese
3 eggs, well beaten
1 T. flour
1½ c. sugar
1 c. milk or cream
1 T. vanilla
Juice and rind of 1 lemon

Stir cottage cheese until smooth. Take either pie crust or coffee-cake dough.

Cheese Torte.

1 lb. zwieback, grated
1 c. sugar
1 t. cinnamon
¼ c. melted butter
2 lb. cottage cheese
4 eggs
1 c. sugar
½ pt. sweet cream
Vanilla to taste

To make crust, mix zwieback, sugar, cinnamon and butter. Take out one cup of this mixture for top of cake, add cottage cheese and stir until very smooth. Then add the eggs, sugar, cream and vanilla, spread over crust and bake.

Chocolate Cake.

1 c. white sugar
1 c. brown sugar
4 eggs
1 c. butter
2 c. flour
2 t. baking powder
1 c. grated bitter chocolate
1 c. coffee

Beat the eggs separately. Boil the coffee, sugar and the chocolate and let cool. Bake in layers and fill with custard or chocolate filling.

Frosting.

1½ T. butter
1½ T. chocolate
1 c. confectioner's sugar

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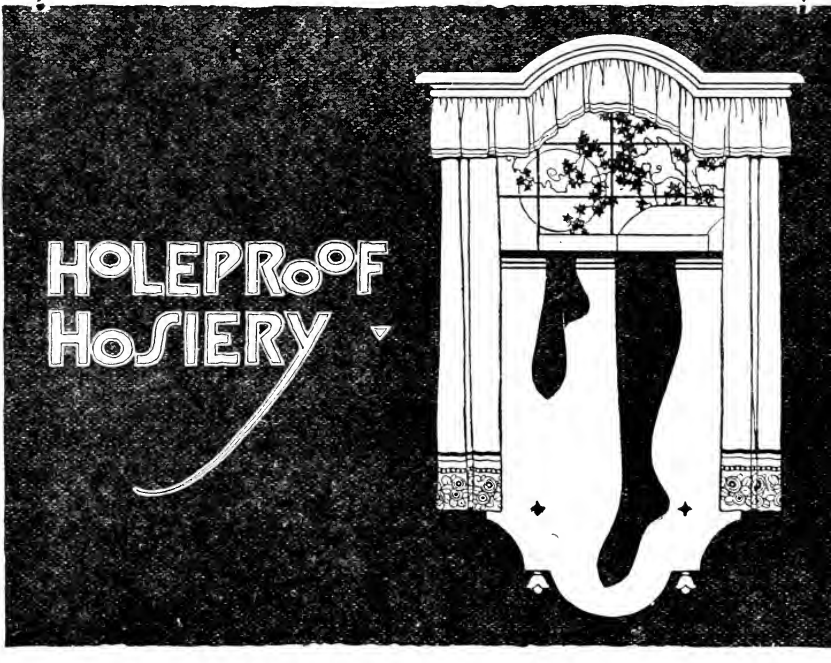

Cornstarch Cake.

1 c. sugar
Piece of butter, size of an egg
Piece of lard, size of an egg
Pinch of salt
Vanilla
2 c. flour
1 T. cornstarch
2 t. baking powder
1 c. milk

This cake does not require eggs and is delicious.

Cottage Cheese Torte.

10 large zwieback (grated)
¼ c. melted butter
1 T. cinnamon
1 c. sugar
Lemon or vanilla extract
2 c. sugar
3 eggs
2 lb. cottage cheese
1 T. flour
½ pt. cream

Spread a mixture of the zwieback, butter, cinnamon and one cup of sugar in spring form very carefully. Then pour in filling of the remaining ingredients. Sprinkle a little zwieback over this. Bake slowly for an hour.

Cranberry Torte.

4 eggs
1½ c. sugar
1 c. walnuts
1 c. dates
1 c. flour
1 t. baking powder

Beat yolks of eggs and sugar together, add the walnuts and dates, chopped, the flour containing baking powder and the beaten whites of eggs. Bake in moderate oven. The day before serving, cook one quart of cranberries with one cup of sugar and when cool spread on cake. Just before serving the next day, cover the cranberries with whipped cream.

Crumb Cake.

2 c. brown sugar
Little salt
2 c. flour
½ c. lard
1 egg
1 c. sour milk
1 t. soda

Cream flour with lard. Take out three-fourths cup of the mixture of sugar, salt, flour and lard and put aside. To the remaining mixture add the well beaten egg, sour milk, and soda. Put into cake tins and then strew the three-fourths cupful of mixture over the top of the dough. Bake in moderate oven.

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Date Cake—No. 1.

1 c. sugar
1 lb. dates
3 t. baking powder
3 eggs
1 t. vanilla
½ t. salt
Enough flour to mix to a stiff dough.

Bake in flat tin; slow oven. When cold, cut into small squares and roll in powdered sugar. Will keep a long time when placed in stone jar.

Date Cake—No. 2.

1½ c. sugar
½ c. butter
Yolks of 4 eggs
¼ t. salt
1 t. vanilla
½ t. almond extract
1 c. milk
½ lb. chopped dates
Enough flour to slightly stiffen
2 t. baking powder

Cream butter and sugar and add other ingredients.

Date Torte.

6 eggs, beaten well
1 c. sifted sugar
½ lb. grated almonds, not blanched
½ lb. dates, cut fine
1½ t. baking powder
2 powdered Uneeda Biscuits

Bake in loaf or in layers and fill with custard.

Delicate Cake.

1 c. sugar
½ c. butter
½ c. milk
3 eggs
½ t. lemon extract
½ t. vanilla
2 c. flour
1 t. baking powder

Bake in two layers and frost. Raisins may also be added and the cake baked in loaf form, if preferred.

Devil's Food.

Devil's Food Cake—No. 1.

½ lb. Baker's bitter chocolate
½ c. sweet milk
½ c. butter
1 c. sugar
2 t. baking powder
1 egg yolk
½ c. sugar
1 t. vanilla
3 egg whites, beaten
2 c. flour

Boil chocolate, milk, yolk of the egg and the sugar to a custard. When cool, add the vanilla and other ingredients. When baked in a loaf add one cup of nuts.

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Devil's Food Cake—No. 2.

1 c. sugar
¼ c. butter
1 egg
¼ c. sour milk
1 large c. flour
1 t. soda
1 t. vanilla
2 squares chocolate

Dissolve chocolate in one-half cup boiling water.

Eggless Cake.

½ c. butter
1½ c. sugar
1 c. sour milk
1 c. raisins, chopped fine and well floured
1 t. grated nutmeg
½ t. cinnamon
3 level c. sifted flour
1 t. soda

Cream butter and sugar, add sour milk, spices, raisins, flour, and soda. Bake in a moderate oven.

Frozen Angel Food.

5 egg whites
1 c. heavy cream
1 scant c. sugar
1 t. vanilla

First beat whites until stiff, adding half the sugar, beating gradually. Then beat cream, adding the rest of the sugar gradually. Then mix eggs and cream together lightly. Add flavoring and turn into loaf cake tin. Have ready a box of snow and salt mixed, and pack the mixture into this. Be sure you have a tight cover on the tin to prevent the snow and salt from falling in. Let stand five hours and serve as brick ice cream.

Fruit Cake.

¾ lb. butter
1 lb. brown sugar
5 eggs
1 c. sour milk or butter milk
1 t. soda
1 t. cinnamon
1 t. nutmeg
1 t. allspice
2 lb. raisins
2 lb. currants
1 lb. dates
½ lb. citron
½ lb. candied cherries
½ lb. candied pineapple
1 lb. walnuts
1 lb. brazil nuts
2 wine glasses brandy
1 lb. flour

Bake two hours.

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German Coffee Cake.

½ c. sugar
1 c. milk
⅓ c. butter
½ t. salt

Heat these ingredients, then let cool while you dissolve one cent yeast in one-half cup lukewarm water. Beat all together with two eggs and three heaping cups of flour. Flavor with grated rind of lemon. Set in evening.

Good Date Cake.

1 lb. dates, chopped
1 lb. walnuts, coarsely chopped
1 c. powdered sugar
4 eggs, well beaten
4 T. flour
1 t. baking powder

Serve with whipped cream.

Graham Cake—No. 1.

1 c. sugar
½ c. butter
¾ c. milk
½ c. flour
3 eggs, well beaten
17 graham crackers
1½ t. baking powder
3 T. confectioner's sugar
1 t. vanilla
2 T. melted butter

Roll graham crackers fine and put through flour sieve. Mix all well. Make a frosting of the confectioner's sugar, melted butter and vanilla. Add a little milk to make smooth enough to spread on top layer. Sprinkle frosting with chopped nuts. Bake in two layers.

Graham Cake—No. 2.

1 c. sugar
½ c. butter
2 eggs
¾ c. milk
2½ c. graham crackers, rolled
1 t. baking powder
1 t. vanilla

Bake in two layers.

Graham Cracker Cake—No. 3.

1½ T. butter
1½ c. sugar
3 eggs
1 c. milk
1½ c. flour
1½ c. rolled graham crackers (16 to 18 crackers)
2 t. baking powder

Beat dough well and bake in three layers.

Filling.

4 T. sweet cream
3 c. confectioner's sugar
½ c. butter
1 t. vanilla

Stir creamy and put between layers and on top of cake.

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Graham Cracker Torte—No. 4.

1 c. sugar
3 eggs (well beaten)
1 c. sweet milk
½ c. butter
Pinch of salt
2 t. baking powder
27 graham crackers

Bake in layers and spread with any tart jelly. Put together with whipped cream.

Gugelhopf.

½ lb. butter
¼ lb. sugar
Grated rind of 1 lemon
6 eggs beaten separately
½ pt. milk
1 t. salt
2c yeast
1 lb. flour

Beat well, (herein lies the success of the cake.) Grease tin well and sprinkle with broken almonds. Put dough into tin and let rise until it reaches the top. Bake in slow oven.

Hazelnut Cake.

¾ lb. sugar
7 eggs
Rind of 1 orange
Juice of ½ lemon
1½ c. grated hazelnuts
7 T. cracker meal
1 t. baking powder
2 T. brandy

Stir sugar and yolks of the eggs to a cream. Then add the beaten whites of the eggs. Stir very little and slowly. Bake in loaf about fifty minutes, or in layers.

Kaiser Torte.

¾ c. butter
1 c. sugar 3 eggs
Rind of a lemon
½ c. milk
2 c. and 2 T. flour
2½ t. baking powder
1 c. raisins
1 c. walnuts (cut in pieces)

Bake and cover with butter frosting.

Lady-finger or Ice-Box Cake.

½ lb. butter
1 c. powdered sugar
4 doz. lady-fingers
3 eggs
Rind and juice of 1 lemon
Juice of 2 oranges

Work butter with hands for fifteen minutes. Add powdered sugar and stir again. Add the eggs, one at a time. Then add the juice and rind of lemon and oranges. Make a fence of lady-fingers by separating them, putting the smooth side toward the outside of the spring form. Then make a layer of lady fingers, then a layer of dough, and so on until all is used.

Lady Finger Torte.

6 eggs, beaten separately
1 c. powdered sugar
1 c. grated almonds
6 lady-fingers
1 t. baking powder

Measure almonds before grating. Use seven or eight lady fingers if they are small. Dry them and brown in oven. Then roll and add the baking powder. Add beaten whites of the eggs last. Bake in three layers.

Filling.

1 T. cream
Butter, size of an egg
Powdered sugar

Use enough powdered sugar to make a creamy filling.

Minute Cake.

1 c. sugar
1½ c. flour
2 t. baking powder
Pinch of salt
2 eggs
3 T. melted butter

Sift the sugar, flour, baking powder, and salt. Break the eggs into a cup and fill with milk. Flavor with lemon. Add the melted butter. Beat all together with an egg beater until smooth. Bake in quick oven. Good for layer cake.

Molasses Cake.

1 egg
½ c. lard
½ c. molasses
½ c. sugar
½ c. hickory nuts
1 t. soda in
½ c. boiling water
2½ c. flour
Flavor to taste

Molasses Nut Cake.

1 c. sugar
½ scant c. butter
1 c. milk
2 c. flour
1 c. raisins
2 t. baking powder
3 eggs
4 T. molasses
1 t. cloves
1 t. cinnamon
1 c. walnuts

Napf Kuchen

¾ c. sugar
¼ lb. butter
1 c. milk
1 lb. flour
¾ c. raisins
5 eggs
Salt
Rind of 1 lemon
2c yeast

Napfkuchen with Baking Powder.

½ c. butter
1½ c. sugar
4 eggs
2 t. baking powder
1 c. milk
3 c. flour
½ lb. raisins
Lemon rind

Nut Cake.

½ lb. butter
1 c. sugar
3 egg whites
½ c. milk
1 t. cream of tartar, in flour
½ t. soda, in milk
1½ c. flour
1 c. chopped nuts

Bake in shallow pan and cut into squares.

Orange Cake.

1 c. powdered sugar
6 eggs, beaten separately
1 c. almonds
1 c. zwieback
1 t. baking powder
Juice of 1 orange
Rind of 2 oranges

Ottelo Torte.

1 c. powdered sugar
5 eggs, beaten separately
1 c. flour
1 t. baking powder

Bake in two layers.

Filling.

1 c. cream or milk
3 T. sugar
1 T. cornstarch
1 egg

Flavor to taste. When cool, add the beaten white of the egg. Use chocolate frosting.

Poppy-seed Cake.

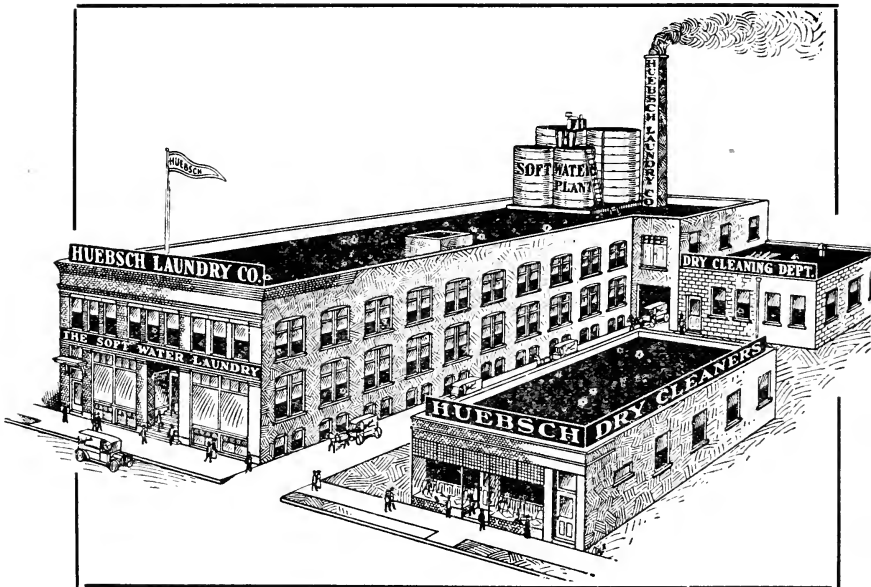
1 heaping c. sugar
½ c. butter
3 eggs
½ c. milk
1½ c. flour
2 t. baking powder
½ c. poppy-seed

Bake in three layers and fill with custard filling. Frost with the following:

Frosting.

1 c. confectioner's sugar
1 T. butter
2 egg yolks
Vanilla

Stir smooth, flavor with vanilla and spread on cake.



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Potato Cake—No. 1.

2 c. sugar
1 c. butter
1 c. chopped almonds
1 c. grated potatoes
Vanilla or lemon flavor
½ c. milk
2 c. flour
4 eggs
2 t. baking powder
1 cake grated chocolate

Potato Cake —No. 2.

1 c butter
1 c. mashed potatoes
½ c. milk
½ t. cloves
2½ c. flour
1 t. vanilla
2 c. sugar
4 eggs
⅓ c. chocolate
½ t. allspice
½ t. cinnamon
4 t. baking powder
1 c. nut meats

Cream butter and sugar and add the yolks of eggs, beaten lightly. Add in order, the potatoes, chocolate, milk, spices, vanilla, nuts, and the baking powder sifted into the flour. Lastly add the beaten egg whites. Bake either in loaf or layer.

Puff Paste Cake.

2 large c. flour
1 c. butter
1 egg
1 whole eggshell of cold water

Prepare the above mixture in the evening, keeping it in a cool place. The next morning divide into six parts, roll out into thin sheets, prick with a fork and bake in jelly cake tins in a moderate oven. When cold, cover first sheet with custard filling, the second with red currant jelley and continue alternating until the six sheets have been used, placing small dots of the jelly on the upper sheet.

Quick Coffee Cake.

1 egg
1 c. sugar (scant)
1 T. butter
1¼ c. flour
2 t. baking powder
1 c. milk (scant)
Salt
Lemon
Vanilla

Cream butter and sugar. Add egg and milk. Sift flour, salt, and baking powder together and put in cinnamon. Sugar and place almonds on the top before baking.

Railroad Cake.

1 c. sugar
4 T. melted butter
2 eggs
½ c. sweet milk
2 t. baking powder
2 c. flour
Flavor to taste

Put all together, stir five minutes and bake in loaf or layers.

Raisin Cake.

1 egg
1 c. sugar
½ c. butter (scant)
1 c. chopped raisins
1 c. boiling water
1 t. soda
2 c. flour
½ t. baking powder
½ c. chopped walnuts

Dissolve soda in boiling water and pour over raisins. Let cool before adding to others. Sift flour three times with baking powder. Bake in layers and put together with boiled frosting.

Ryebread Torte.

12 egg yolks
10 egg whites
¾ lb. sugar
6 oz. almonds (5 oz. sweet and 1 oz. bitter)
6 o. rye bread crumbs
Rind of 1 lemon
1 t. cinnamon
½ t. cloves

Beat the whites stiff, add sugar and beat five minutes longer. Beat yolks and fold into whites. Fold in bread crumbs, add the lemon rind and the spices.

Sand Torte.

1 lb. butter
1 lb. powder sugar
1 box cornstarch
8 eggs
Rind of 1 lemon

Melt butter and add sugar. Beat until thick. Stir in one egg yolk and a little cornstarch at a time until all is used. Then add egg whites beaten stiff and grated lemon rind. Beat all one hour. Bake one and a quarter hours in a slow oven, turning off heat entirely the last one quarter of an hour.

Simple Sponge Cake.

4 eggs, well beaten
2 c. sugar, beat together
Pinch of salt
2 c. flour
1 c. boiling water
Lemon or vanilla

Beat as each ingredient is added. Lastly add the water, slowly, while beating. Flavor with lemon or vanilla. Bake slowly one-half hour.

Snow Cake.

1 c. sugar
2 T. butter
½ c. water
1½ c. flour
1½ t. baking powder
3 egg whites Flavor to taste

Sour Milk Apple Cake.

½ c. butter
1 c. sugar
2 eggs, well beaten
A little cinnamon
½ t. soda
1 c. sour milk
About 2 c. flour

Dissolve soda in the sour milk. Use enough flour to make a thin batter. Spread in long tin and cover with sliced apples. Sprinkle sugar and cinnamon over apples. Serve hot as dessert, using cream, if preferred.

Spice Cake.

1 c. sugar
1 T. butter
1 egg
½ c. raisins
1¾ to 2 c. flour
Lemon rind 1 c. sour milk
1 t. soda, dissolved in a little vinegar
½ t. cloves
Little nutmeg
Little chocolate, melted
1 t. vanilla

Sponge Cake.

4 eggs, beaten separately
1 c. sugar
1½ t. cornstarch
1 t. lemon extract
1 scant c. flour.
3 T. cold water
1 level t. baking powder
1¼ t. salt

Beat the yolks of the eggs until thick and gradually add the sugar. Beat two minutes and add the water. Sift together thoroughly the cornstarch, flour, baking powder, and salt, and add the first mixture, the whites of the eggs beaten stiff, and the lemon extract. Bake in a buttered angel-cake pan, forty-five minutes, or shallow cake pan thirty-five minutes in a moderate oven.

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Sunshine Cake—No. 1.

6 large eggs
1 c. granulated sugar
1 c. flour
1 t. vanilla
¼ t. cream of tartar

Beat the whites of the eggs until dry, then add a pinch of salt and the cream of tartar. Add the sugar and beat five minutes longer. Beat yolks until lemon color and fold into whites. Sift the flour four times and fold in a little at a time. Put into a moderate oven, turn off one burner after cake has been in the oven twenty minutes. Continue baking thirty minutes longer.

Sunshine Cake—No. 2.

7 egg whites
5 egg yolks
1 c. sugar
⅔ c. flour
⅓ t. cream of tartar
Pinch of salt

Beat whites and while beating add cream of tartar. Continue beating until very stiff. Stir in sugar lightly, next the beaten yolks and lastly, salt and flour.

Velvet Sponge Cake.

2 c. sugar
6 eggs
1 c. boiling water
Pinch of salt
2½ c. flour
2 t. baking powder

Beat sugar and yolks of the eggs fifteen minutes. Stir in boiling water, salt, flour, baking powder, three egg whites and flavor. Use remaining egg whites for frosting. Bake in loaf in slow oven.

Walnut Torte.

9 eggs
1 c. sugar
1 c. walnuts, broken
1 c. crackers, rolled
1 t. baking powder
Rind and little juice of 1 lemon

Beat yolks of eggs and sugar one-half hour, add other ingredients. Beat whites of eggs to a froth and fold in. Bake in two layers. Use boiled custard for filling.

Hilbert & Baerwald Co.

GENERAL INSURANCE

Telephone Main 3891 86-88 MICHIGAN ST.

The Bon Bon Company

CANDIES FLOWERS

Telephone Grand 1769 228 GRAND AVE.

We have engaged the services of James Chacona who has established a reputation as maker of those delicious "MELT IN YOUR MOUTH" Bon Bons, that can be made only by hand and with the highest quality materials.

This high grade candy costs no more than others of inferior grade.

The prompt filling of Telephone Orders our specialty.

FROSTINGS AND FILLINGS.

Boiled Icing.

1 c. sugar
1 c. milk

Boil until mixture threads.

Caramel Frosting.

¾ c. brown or maple sugar
¾ c. milk or cream
¾ c. butter

Boil like candy. When it strings, beat and spread on cake, adding vanilla.

Frosting.

1 c. confectioner's sugar
1 t. vanilla
1 T. butter
Chocolate

Use enough chocolate to make a nice brown cream.

Fruit Frosting.

2 egg whites
2 T. lemon juice
1 grated apple
⅓ c. powdered sugar

Put all in large bowl and beat with Dover egg beater until stiff. Fruit may be used, such as berries, pineapple, etc., instead of apple, or frosting may be colored with fruit paste.

Fudge Frosting.

1 c. sugar
2 T. butter
⅓ c. milk
1 t. vanilla
2 squares of chocolate

Boil sugar, milk, and chocolate for four minutes. Add the butter and cook four minutes longer. Add the vanilla and beat until thick enough to spread.

Strawberry Frosting.

White of 1 egg
5 T. canned strawberries
1 c. powdered sugar
or 1 c. mashed strawberries

To the white of one egg, add the powdered sugar, to which add the strawberries. Beat all together with a wire egg beater for one-half hour. The white of the egg must not be beaten first, but beaten with the cup of sugar.

Apple and Lemon Filling.

Juice and grated rind of 1 lemon
1 large, sour apple, grated
1 c. sugar

Boil together five minutes and let it cool. It is then ready for use.

Butternut Filling.

1 c. butternut meats, chopped fine
2 eggs
2 T. sugar
1 c. sour cream

Mix thoroughly and spread between layers of cake.

Walnut Filling.

½ c. milk
½ lb. walnuts, chopped
2 c. sugar

Boil milk and sugar steadily for five minutes, take from fire and add nuts. Beat until it spreads.

Filling.

¾ c. sugar
1 heaping T. flour
1 c. milk
3 egg yolks
Vanilla

Boil until thick. Cool and flavor with vanilla.

Butter Filling.

1½ c. confectioner's sugar
1 T. butter
1 t. vanilla
1 T. cream
1 egg yolk

Beat sugar and butter to a cream, add vanilla, cream and the yolk of the egg. Beat until smooth and spread between and on top of cake. Sprinkle finely chopped almonds on top, if desired.

COOKIES AND DOUGHNUTS.

Almond Cookies.

½ lb. butter
1 lb. brown sugar
½ cake sweet chocolate, grated
1 c. almonds, chopped fine
3 t. baking powder
4 eggs
1 t. cinnamon
1 t. cloves
2 c. flour

Bake in two coffee cake tins in slow oven. Frost with white boiled frosting. When cold, cut in pieces about one inch wide and three inches long.

Almond Cookies—No. 2.

½ lb. butter
½ lb. sugar
1¼ lb. flour or half cornstarch
1 large t. baking powder.
2 eggs
1 c. blanched almonds, chopped fine

Mix with a little milk into a soft dough to roll out.

Almond Cookies—No. 3.

1 c. white sugar
1 c. brown sugar
1 c. blanched almonds
3 eggs
2 c. butter
4 scant c. flour
1 dessert spoon soda
1 t. cinnamon

Cream the butter and sugar, then drop the eggs in separately. Dissolve the soda in one teaspoon warm water and add cinnamon. Then add the chopped almonds and flour and stir until smooth. Let stand over night in a cold place. Cut and bake in hot oven until a delicate brown. These will keep a long time.

Almond Kisses.

4 egg whites, beaten stiff
1 lb. confectioner's sugar
¾ lb. chopped almonds
1 t. cinnamon

Beat eggs and sugar, add almonds and cinnamon. Drop on well buttered tins and bake twenty minutes in a moderate oven.

Compliments of BADGER NAIL CO.

Almond Croquettes.

2 eggs.
½ t. salt
½ lb. powdered sugar
½ lb. shelled almonds
½ lb. flour
Grated rind of 1 lemon
½ c. grated chocolate

Beat the eggs until very light. Add the salt and sugar and beat until very foamy. Grind the almonds very fine and add to the flour. Add the grated rind of the lemon, eggs, chocolate. Then add sugar to the flour and almonds to the first mixture. Mix until smooth. Flour board slightly, taking little dough on the board. Roll very thin. Sprinkle with sugar on top. Cut into strips one and one-half inches wide. Bake in a slow oven until golden brown.

Anise Cookies.

3 eggs, well beaten
1½ c. sugar
1½ to 2 c. flour
1 t. baking powder
Pinch of salt
Rind and juice of small lemon
1 t. anise seed

Beat eggs and sugar. Drop on well buttered tins and bake until light brown.

Banana Fritters.

8 bananas
1 c. flour
2 eggs
⅔ c. cold water
Flour
1 T. olive oil
1 t. baking powder

Cut the bananas into three pieces. Make a batter of the flour, the well beaten yolks of the eggs and the cold water and add this gradually to the flour, stirring all the time. Add the olive oil, the well beaten whites of the eggs and the baking powder. Cover the banana with this paste and drop them into hot fat. When a bright golden color, take out and sprinkle with powdered sugar. For a sauce, use currant jelly, thinned with water.

Cocoanut Cookies.

1 c. butter
2 c. flour
1 c. sugar
1 egg
1 c. grated cocoanut
1 c. milk
1 t. baking powder

Cocoanut Cookies.

5 eggs
2 c. sugar
3 c. flour
2 t. baking powder
½ lb. cocoanut

Beat eggs to a cream. Mix well and drop from teaspoon about two inches apart into buttered tins.

Cocoanut Kisses.

2 c. cocoanut
1 c. sugar
2 level T. flour
2 stiffly beaten whites of eggs

Drop on butter pans and bake.

Cocoa Kisses.

2 egg whites
2 T. cocoa
¼ lb. almonds, chopped and blanched
1¼ c. sugar
¼ t. cinnamon

Beat the whites until stiff and gradually add two-thirds of the sugar. Continue beating until mixture will hold its shape. Fold in the remaining sugar. Drop mixture from tip of spoon in small piles one-half inch apart, on bottom of greased tins. Bake a very light brown fifty minutes in slow oven, with decreasing heat, or until dry. When done, they do not cling to pan.

Doughnuts.

1 T. butter
1 pinch salt
½ c. sugar
1 egg
½ c. sour milk
½ t. soda
Flour

Cream butter and sugar, then add egg. Dissolve soda in milk and add flour. Fry in deep lard.

Fruit Cookies.

1 c. butter
1½ c. sugar
1 c. seeded raisins
1 c. walnuts
2 t. baking powder
2½ c. flour
1 t. cinnamon
¼ t. cloves
¼ t. nutmeg
2 eggs
2 T. milk

Cream butter and sugar and add other ingredients. Roll and bake.

Cornflake Cookies.

3 egg whites, beaten well
1 c. sugar
¾ c. nut meats
3 c. cornflakes

Drop with spoon on butter pans and bake.

Good Plain Cookies.

3 T. butter
3 T. lard
1 c. sugar
½ t. salt
¼ c. milk
1 egg
2 c. flour
2 t. baking powder
2 t. vanilla

Graham Cookies.

2½ c. brown sugar
¾ c. shortening
1 egg
¾ c. sour milk, or buttermilk
1 t. soda
1 t. ginger
1 c. white flour
1 c. hickory nuts

Add graham flour enough to roll easily. Sprinkle with sugar.

Hermits.

1½ c. brown sugar
3 eggs
1 c. chopped nuts
1 c. chopped raisins
1 c. chopped dates
1 t. cloves
1 t. cinnamon
1 t. soda, dissolved in
1 T. molasses
3 c. flour

Make into balls the size of a walnut. Put separately, one inch apart, into greased tins. Bake in slow oven.

Hominy Fritters.

1 c. cold, boiled hominy
½ c. milk
1 c. flour
1 or 2 eggs
1 ssp. salt
1 t. baking powder

Mix hominy with milk. Add flour, eggs, salt and baking powder stirred into a little flour. Fry in deep lard. Drop from a spoon and fry until a good brown. Have enough boiling lard to float the fritters. Very good with syrup.

Lady Fingers.

1 c. sugar
½ c. butter
1 egg
1 t. vanilla
¼ c. milk
1 pt. flour
1 t. cream of tartar
½ t. soda

Cut into strips, cover with sugar, and bake in a quick oven.

Compliments of FULDNER CONSTRUCTION CO.

Luft.

2 c. flour — 1 egg
Butter, size of an egg — Little whiskey

Add milk enough to make batter to consistency of noodle dough. Roll very thin and cut into strips three-fourths of an inch wide and about fifteen inches long. Turn twice around the hand and fasten edges. Fry in deep fat until delicately brown.

Macaroons.

4 eggs — 1 t. cloves
1 lb. sugar — 1 t. cinnamon
1 lb. flour — 2 t. baking powder
1 cake sweet chocolate — 10c nut meats
5c cocoanut

Oatmeal Cookies—No. 1.

4 c. oatmeal — 1 c. lard
1 c. molasses — 1 t. cinnamon
3½ c. flour — 2 t. soda
1 c. hot water — 1 c. sugar — A little salt

Drop in tins about a tablespoonful to a cookie.

Oatmeal Cookies—No. 2.

1 c. sugar — 1 t. cinnamon
1 c. butter — 1 large c. Quaker Oats (not cooked)
3 eggs
½ c. sour milk — 1 c. flour
1 c. chopped walnut meats — 1 c. chopped raisins
½ t. soda

Drop from a spoon.

Oatmeal Cookies—No. 3.

¾ c. butter — 2 eggs
1 c. sugar — 2 c. flour
1 c. raisins, chopped — 2 c. dry, uncooked oatmeal
¾ t. salt — 3 T. milk

Rock Cookies—No. 1.

1½ c. sugar — 1 t. baking soda
1 scant c. butter — 1 t. cinnamon
1½ c. seeded, chopped raisins — 3 c. flour
3 eggs — 2 T. sweet milk — 1 c. chopped walnuts

Drop from spoon on buttered tin and bake.

Rock Cookies—No. 2.

1½ c. sugar
1 scant c. butter
3 eggs (well beaten)
1 t. cinnamon
2 c. flour
Pinch of salt
1 c. raisins
1 c. walnuts, chopped fine
½ c. water
2 t. baking powder

Drop on buttered tins and bake in moderate oven.

Rose Doughnuts.

4 c. flour
1 c. sugar
2 t. baking powder
1 t. vanilla
1 c. sweet milk
2 eggs
4 T. melted lard
Pinch of salt

Fry in a mixture of boiling lard and butter.

Scottish Crisps.

1 egg
½ c. sugar
1 T. melted butter
1 c. rolled oats
⅓ t. salt
¼ t. vanilla

Beat the egg until light. Add gradually sugar, butter, oats, salt, and vanilla. Drop mixture by teaspoonfuls on a thoroughly greased pan, one inch apart. Spread into shape with a cake knife, dipped into cold water. Bake in a moderate oven until delicately browned. Remove from pan with a cake knife as soon as taken from oven. Chocolate may be used. A raisin, also, may be placed on top of each before baking.

Sugar Hats.

1 c. butter
2 T. lard
4 eggs, yolks
½ lb. chopped or ground almonds
1 lb. sugar
Grated rind of 1 lemon
½ c. milk
1 t. baking powder

Roll thin and on each cookie place a little teaspoonful of the following batter: Whites of four eggs, beaten with one-half pound of sugar and chopped almonds.

Thimble Balls.

Roll out a sheet of noodle dough and double it. Take a thimble and cut out dough. Have boiling fat ready and drop dumplings in. Fry until they swell into brown balls. Serve in soup.

Vanilla Horns.

½ lb. butter
½ lb. sugar
½ lb. unpeeled grated almonds
½ lb. flour
Grated rind of 1 lemon
½ lb. powdered sugar
2 or 3 t. vanilla

Cut out, bake to a light brown and roll, immediately after baking in a mixture of powdered sugar and vanilla.

Walnut Rocks.

2 c. brown sugar
3 eggs, well beaten
½ c. butter
1 t. cinnamon
Pinch of salt
1 t. vanilla
1 t. baking powder
2 c. flour
1 c. raisins
1 c. walnuts

White Peppernuts.

1 lb. flour
1 lb. granulated sugar
4 eggs
3 oz. citron
1 t. baking powder
Grated rind of 1 lemon
1 t. white pepper
1 T. shortening
½ c. sweet almonds

Sift the sugar well. Stir eggs, sugar, shortening, and spices with baking powder. Work well into quantity of flour given, then form into marbles. Bake slowly in greased tin.

Compliments of CHAS. J. MUNKWITZ

DESSERTS.

Ambrosia.

Spread in a glass dish, a layer of grated cocoanut and sugar, a layer of peeled oranges, sliced, and so on, until the dish is filled, having the top layer of cocoanut. A generous allowance of sugar to be used, say one and one-fourth pounds to one dozen juicy oranges.

Bavarian Cream.

½ pkg. gelatine
1 qt. milk
5 eggs
1 c. sugar

Soak the gelatine in the milk until soft. Then boil and add the egg yolks and the sugar. Remove from fire and add beaten whites. Pour into mold.

Compote.

Put apricots in a fruit dish and arrange boiled rice around the edges. Pour the syrup of the apricots, which has been boiled down over the apricots.

Neapolitan Ice Cream.

1 qt. milk
6 egg yolks
1 c. sugar
1 qt. cream
Sugar to taste
Flavoring

Cook milk, eggs, and sugar like custard. When cold, add cream and flavoring. More sugar if needed. Freeze.

Macaroon Cream.

1 T. granulated gelatine
¼ c. cold water
2 c. scalded milk
⅔ c. powdered macaroons
3 eggs
⅓ c. sugar
⅛ t. salt

Soak the gelatine in the cold water. Make a custard with the egg yolks, sugar, salt, and milk, and pour hot over softened gelatine. When gelatine is dissolved, strain into a pan. Set in ice water, and add macaroons. Stir until the mixture begins to thicken, then add whites of eggs beaten stiff. Mold, chill, and serve garnished with macaroons.

Orange Mousse.

Juice of 4 oranges
Rind of 1 orange
2 c. sugar
½ c. chopped nuts
½ pkg. Knox's gelatine
1 pt. whipping cream
½ c. powdered sugar
Vanilla

Make a syrup of sugar and a little water, add to juice. Dissolve gelatine in one-fourth cup cold water, add one-third cup hot water, stir, add to juice, strain, and put into mold. Beat whipping cream very stiff, add powdered sugar, flavor with vanilla, if desired. Add chopped nuts, put on top of juice, cover with waxed paper, close mold, and pack in ice to freeze.

Orange Delight.

6 oranges
1 c. pineapple

Slice the oranges. Mix with pineapple, or other suitable fruit. Sprinkle generously with sugar and cover with whipped cream.

Pineapple Mousse.

2 T. Knox gelatine
1 can sliced pineapples
1½ c. sugar
3 lemons
3 c. cream
12 T. water

Dissolve gelatine in water five minutes. Heat the pineapple, cut into pieces and add the sugar. Pour over gelatine and stir well until gelatine is dissolved. Whip the cream and add to mixture. Lastly add the juice of the lemons. Pour into mold. Use next day, giving it time to harden.

SAUCES.

Apricot Sauce.

1 c. apricot juice
½ c. sugar
1 t. cornstarch or flour

Boil all together and strain. Use any kind of fruit juice in the same manner.

Bechamel Sauce.

3 T. butter
3 level T. flour
4 eggs (yolks)
½ pt. well seasoned stock
Parsley
½ c. cream

Melt the butter and add the flour. Cook until dry, not yellow. Add the stock and put in a little parsley and simmer twenty minutes. Add the cream in which the yolks of the eggs have been beaten.

Brown Mushroom Sauce.

1 can of French mushrooms
2 c. stock
2 T. flour
4 T. butter
Salt
Pepper

Melt the butter and add the flour. Stir until a dark brown. Then add stock gradually. When this boils, add the liquid from the mushrooms. Season and simmer twenty minutes. Skim off any fat that may rise to the top. Add the mushrooms and simmer five minutes longer. Too much cooking toughens the mushrooms. This sauce may be served with any kind of roast or broiled meat. It is especially good with beefsteaks.

Epicurean Sauce.

1 T. tarragon vinegar
2 T. grated horse-radish
1 t. English mustard
½ t. salt
½ c. heavy cream
Few grains cayenne pepper
3 t. mayonnaise dressing

Mix the vinegar, horse-radish, mustard, salt and cayenne, add the cream, beaten stiff, and the mayonnaise dressing.

Compliments of CHAS. J. MUNKWITZ

Sauce for Cauliflower.

Boil cauliflower in salted water until done and pour over it the following: Stir the yolks of two or three eggs and a little flour in some cold meat stock. Add a little of the water in which cauliflower was cooked, and a few drops of lemon juice. Boil in double boiler until it begins to thicken. Pour over the cauliflower. A little grated nutmeg may be added, if desired.

Sauce for Meat Pudding.

1 T. butter
Cream
1 T. flour
Salt
Pepper

Melt butter and add flour and enough cream to make creamy sauce. Add some gravy if you have it. Salt and pepper to season. Pour all over pudding. Bake one and one-half hour.

Sauce for Steamed Salmon.

1 c. milk
1 T. cornstarch
Dash of red pepper
1 T. catsup
1 well beaten egg
1 T. butter
Pepper
Salt
Pinch of mace

Heat milk to a boiling point and thicken with cornstarch. Add the liquid of the salmon, pepper, salt, butter, mace, red pepper and catsup. Add the well beaten egg last.

Sauce.

1 c. sugar
1 c. milk
1 egg, well beaten
Flavor, to taste

Pour sugar and egg into milk when boiling. Stir constantly. Flavor to taste. Good.

Tomato Sauce.

¼ c. tomato juice
Little onion, cut fine
1 T. relish

Add the onion and the relish to the tomato juice and cook until mostly all the juice is evaporated.

Tartar Sauce for Broiled Fish.

1 T. vinegar
1 t. lemon juice
1 ssp. salt
1 T. Worcestershire sauce
⅓ c. butter

Mix the vinegar, lemon juice, salt and Worchestershire sauce in a small bowl and heat over hot water. Brown the butter and strain into the other mixture.

Wine Sauce.

1 c. boiling water
1 T. cornstarch
¼ c. butter
1 c. powdered sugar
1 egg
1 ssp. grated nutmeg
½ c. wine

Moisten the cornstarch with cold water and stir into the boiling water. Boil ten minutes. Rub butter and sugar to a cream and add well beaten egg and the nutmeg. When the cornstarch has cooked ten minutes, add wine, and pour the whole over sugar and butter, stirring until well mixed.

White Sauce.

2 T. butter.
2 T. flour.
Few grains of pepper
1 c. milk.
¼ t. salt

Melt butter, add flour, stir until thoroughly blended. Add milk, cook until smooth. Season.

JELLY AND PRESERVES.

How to Preserve a Husband.

Be careful in your selection, do not choose too young and take only such as have been reared in a good, moral atmosphere. When once decided upon and selected, let that part remain forever settled, and give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, while others are constantly getting into hot water. Even poor varieties may be made sweet, tender, and good by garnishing them with patience, well sweetened by smiles, and flavored with kisses to taste, then wrap well in a mantle of charity, keep warm with a steady fire of domestic devotion, and serve with peaches and cream. When thus preserved, they will keep for years.

Crabapple Jelly.

Wash crabapples and cut in halves. Put in a kettle with just enough water to cover them. Cook thoroughly and put in a jelly bag and let drip. For every cup of juice add a cup of sugar and let boil about twenty minutes. Two or three rose geranium leaves may be added. Pour into glasses and when cold, cover the top with melted paraffin.

Cranberry Jelly.

4 c. cranberries 2 c. sugar
1 c. boiled water

Pick over and wash. Cook slowly in boiling water twenty minutes or until soft. Rub through sieve, add sugar and stir. Cook about five minutes or until it thickens. Pour into wet moulds. Serve with meat.

Cranberry Jelly.

1 qt. cranberries 2 c. sugar
1 pt. water

Simmer cranberries and water until they burst. Add sugar and boil fifteen minutes. Force through sieve into a mould.

Compliments of EDW. H. MUNKWITZ CO.

Currant Jelly.

Wash the currants and put them into a kettle over a very slow fire with a small quantity of water. Cool and strain through a thin bag. For every pint of juice add one pound sugar. Let boil twenty minutes. When cool pour paraffin over top.

Pineapple Preserves.

Pare and grate the fruit, and make a syrup of one-half pound of sugar to one pound of fruit. Cook together about ten minutes, fill into jars and seal tight. Delicious to serve with ice cream, charlotte russe or blanc mange.

Plum Conserve.

1 sq. basket blue plums
4 oranges
Grated rind of 2 oranges
1 lb. seedless raisins
About 5 lb. sugar
½ lb. broken walnuts

Boil plums, oranges, raisins and the grated rind of the oranges with an equal amount of sugar (about five pounds). Let fruit boil to pieces before adding sugar. Watch closely, stirring it, as it burns easily. Just before putting into glasses add the broken walnuts.

Red Raspberries.

Mash the berries and add one pound of granulated sugar for every pound of fruit. Mix thoroughly and let stand twelve hours, stirring occasionally. Seal in glass cans without heating. They will keep for a year or more and retain their flavor much better than when cooked. If they should appear to be fermenting, do not be alarmed.

Spiced Gooseberries.

5 lbs. green gooseberries
4 lb. sugar
1 pt. vinegar
Cinnamon
Cloves

Prepare the fruit and use one pound of sugar to one pound of fruit. Cook until transparent.

PICKLES AND CATSUPS.

Chowchow of Green Tomatoes.

1 pk. green tomatoes.
6 large onions.
2 lb. sugar
2 t. ground allspice
2 t. ginger
1 scant t. cayenne pepper
1 c. salt
3 qt. vinegar
2 qt. water
2 t. dry mustard
2 t. cinnamon
2 t. cloves

Slice the green tomatoes and onions and sprinkle with salt. Let stand over night. In the morning, drain and add one quart vinegar and the water. Boil fifteen minutes, drain again and add two quarts vinegar, the sugar, and spices. Mix well and boil fifteen minutes.

Good Dill Pickles.

10 qt. water
Cucumbers—300
Dill
2 qt. good vinegar
3 c. salt

Scrub your cucumbers clean and let them lie in salt water over night. Wash in clear water next morning. Drain and dry them all. Put dill in the bottom of glass jars and then pack in your cucumbers and put plenty of dill on the top, a few spices and grape leaves, if cared for. Now boil the water, vinegar, and the salt, and pour over your pickles, boiling hot. Glass jars with pickles can be placed in hot water so as not to crack. Seal the jars and the pickles will keep and be nice and crisp.

Piccalilli.

1 pk. green tomatoes
½ large head cabbage
1 doz. green peppers
1 pt. grated horseradish
1 pt. molasses
½ doz. onions
1 T. cloves
1 T. cinnamon
1 T. allspice

Slice and sprinkle the green tomatoes with salt and let them stand over night. Rinse in clear water. Chop the cabbage, green peppers, and onions, fine and drain through a collander. Scald in vinegar and then drain off. Do not use vinegar. Add the cloves, cinnamon and allspice. Add the grated horse-radish, molasses, and vinegar enough to saturate the whole when packed in jars. Excellent.

Pickled Cherries.

Stone cherries, then cover with vinegar twenty-four hours. Drain and add one pound sugar to each pound of cherries. Stir until sugar is all dissolved, then put into jars and seal.

Sour Beans.

Cook beans in salt water until nearly done. Drain and immediately put into fruit jars. In the meanwhile heat one-third cup vinegar to one cup of water. Boil a few minutes and then pour over beans in jars. Seal while hot. When using, drain, put on fresh water and cook until tender. Especially good for salad.

Sweet Pickled Watermelon.

4 c. vinegar
8 c. sugar
4 T. broken cinnamon sticks
4 T. whole cloves

Cut skin from watermelon. Cut rind into small pieces about one inch wide and two inches long. Cover with water and cook until tender. Boil sugar and vinegar ten minutes. Add spices tied in a bag. Simmer to a syrup (about one hour). Add melon and simmer another hour. Fill in jars and seal.

Good Catsup.

½ lb. granulated sugar
1 gal. pulp
½ pt. cider vinegar
1 t. ground mace
¼ t. cayenne pepper

Choose very ripe tomatoes, wash and cut them in pieces. Now put them into an enameled kettle, or jar, and let them stand three days in a warm place, stirring them twice each day. Strain by running them through a coarse sieve, fine enough to hold the seeds. Boil the juice without cover (being careful not to burn it). When it is the consistency of thick cream, measure it carefully and to each gallon of pulp, add one-half pound granulated sugar (not beet sugar), one-half pint cider vinegar, one teaspoon ground mace and one-fourth teaspoon of cayenne pepper. Boil fifteen minutes, bottle and cork. When cold, paraffin may be poured into the bottles in place of corks. This is a very choice recipe and the sauce will keep for years (and is exactly the beautiful tomato color).

Compliments of HENRY J. NIEDERMAN

Catsup.

1 bu. tomatoes
1 pt. vinegar
3 T. salt
3 T. ground mustard
2 red peppers
1 c. sugar
½ T. cinnamon
½ T. allspice
½ T. whole cloves
3 large onions

Cut the tomatoes into quarters. Boil and strain. Add the vinegar, salt, ground mustard and sugar. Tie the following spices in bag and add: cinnamon, allspice, whole clove, onions, red peppers (seeded). Boil four hours.

RELISHES.

India Relish—No. 1.

1 pk. green tomatoes
1 head cabbage
12 green peppers
1 lb. brown sugar
1 T. cinnamon
1 T. allspice
3 onions

Chop the tomatoes, let stand twenty-four hours, add the onions, cabbage, and peppers. Then add spices and sugar, cover well with vinegar and let simmer four hours.

India Relish—No. 2.

24 large green tomatoes
5 green peppers
4 T. salt
4 c. sugar
6 c. vinegar, diluted
4 T. white mustard seed
2 T. celery seed
8 onions

Remove seeds from green peppers. Chop tomatoes and strain. Chop onions and green peppers and mix with ingredients. Boil slowly until thick (about six hours).

Mustard Pickle Relish.

12 small cucumbers
1 pt. onions
1 head cauliflower
1 lb. brown sugar
3 oz. ground mustard
½ c. flour
3 green peppers
2½ qt. green tomatoes
1½ qt. cider vinegar
1 T. tumeric powder

Put cucumbers, cauliflower, tomatoes, onions and green peppers through a food chopper. Let stand in brine over night. Then drain through muslin bag in morning and boil up with a dressing made of the remaining ingredients. Seal while hot.

Red Tomato Relish.

1 pk. red tomatoes, chopped fine
2 c. chopped onions
2 c. chopped table celery
2 c. sugar
3 small red peppers, chopped
½ c. mustard seed
½ c. salt
1 t. nutmeg
1 t. ground black pepper
4 t. cinnamon
3 qt. cold vinegar

Drain water off tomatoes. Add onions, celery, sugar, mustard seed, salt, nutmeg, black pepper, cinnamon, and red peppers. Then pour vinegar over all and bottle.

Pepper Relish.

12 large red peppers
12 large green peppers
15 onions, chopped fine
Vinegar
3 c. sugar
3 T. salt
3 T. mustard seed

Remove seeds from peppers and chop or grind. Mix with the onions and pour boiling water over the mixture. Let stand five minutes, then drain. Make a vinegar solution of one quart vinegar and two quarts water. Put peppers in the mixture and let come to a boil. Let stand ten minutes, then drain again. Then add one pint of vinegar, the salt, sugar and mustard seed. Let come to a boil. Boil two minutes, bottle, and seal.

Spanish Relish.

2 doz. small cucumbers
12 small or 7 large onions
1 medium-sized cabbage
1 T. salt
2 heaping T. flour
3 large stalks celery
4 red and 2 green peppers
½ gal. vinegar diluted
3 lbs. brown sugar
1 T. mustard
Little tumeric

Mix the mustard, flour, salt, and tumeric with a little vinegar and water until smooth. Add rest of vinegar and sugar and when hot add pickles and boil about twenty minutes. Bottle hot.

CANDIES.

Sweets to the sweet.

"Better than Fudge" Candy.

3 c. light brown sugar
Small lump of butter
5c can condensed milk
Vanilla

Cook like fudge, or until candy forms a small ball when dropped in cold water. Add vanilla and chopped nuts. Beat until creamy.

Cocoanut Cream Candy.

2 T. butter
1½ c. white sugar
½ c. sweet milk
⅓ c. shredded cocoanut.
½ t. vanilla

Melt the butter in a granite pan. Add the sugar and the milk. Heat slowly to boiling point. Boil twelve minutes, take from fire, add the cocoanut and vanilla. Beat until creamy and pour in buttered tin. Cut into squares when cool.

Fondant.

2 c. sugar
⅔ c. water
⅛ t. cream of tartar.

Boil the ingredients until mixture forms a soft ball when dropped into cold water. Do not stir. Turn out on a large platter, not greased. Put in a cool place and when it begins to harden, stir with a wooden spoon untll white and creamy. This is the foundation for all cream candy. With fondant, innumerable different kinds may be made.

French Chocolate Candy.

White of 1 egg
1 lb. confectioner's sugar

Use the white of one egg and an equal quantity of water. Mix this with the sugar. If not stiff enough to mould with the hand, add more sugar. Mould into shape and set away a few hours to harden. Melt the chocolate over a dish of hot water and dip the candy into it. Set them to dry on parafine paper.

Fudge.

3 c. sugar
1 c. milk or cream
6 T. cocoa
Butter, size of an egg
Pinch of salt
Vanilla

Boil sugar, milk and cocoa until it forms a soft ball in cold water. Then add vanilla and stir up. Care should be taken not to stir too much, or it may get lumpy.

Pinoche.

2 c. brown sugar
¾ c. milk
1 T. butter
1 t. vanilla
1 c. chopped nutmeats

Boil sugar and milk and stir constantly until it becomes a soft ball in water. Then remove from fire, add butter, vanilla, and nutmeats. Beat until creamy, pour in buttered pans, and cut in squares.

Sea Foam Candy.

2 c. brown sugar
½ c. water
Vanilla
White of 1 egg

Boil the sugar with the water until it hairs. Add the vanilla, pour very slowly, beating all the time, into the stiffly beaten white of the egg. Then beat quite hard until it is rather thick. Stir in chopped nuts and cherries. Drop on buttered tins.

MISCELLANEOUS.

Baking Powder.

½ lb. baking soda
½ lb. cornstarch
1 lb. cream of tartar

Sift four or five times.

Corn Meal Mush.

1 c. meal
1 t. salt
½ c. cold water
5 c. boiling water

Place over fire in smooth kettle, until it bubbles. Then cover tightly and set on back of stove to bubble steadily for an hour.

French Toast.

Slice wheat bread and dip each piece into milk. Then beat two eggs and dip bread into this batter. Fry in hot lard. Serve hot with butter or syrup.

Salted Almonds.

These salted almonds are delicious and this is the secret of their success. Leave on the outer skin, wash and dry the nuts thoroughly. Melt butter in a pan, and stir in the nuts, seeing that they are all well coated with butter Salt generously and leave in hot oven until they are thoroughly brown. They are very crisp and have a richness of flavor that is never obtained in the blanched nuts. The work of preparing them, too, is lessened by half.

Vinegar.

Three gallons soft water, two pounds brown sugar and one tablespoon yeast. This makes a very good vinegar.

ABBREVIATIONS AND TABLES.

Abbreviations.

T. stands for tablespoon.
t. stands for teaspoon.
ssp. stands for saltspoon (⅛t)
c. stands for cup.
spk. stands for speck.
pk. stands for peck.
gal. stands for gallon.
qt. stands for quart.
pt. stands for pint.
lb. stands for pound.
oz. stands for ounce.

Tables of Measures and Weights.

4 T.=¼ c.
8 T.=1 gill.
2 gi.=1 c.
2 c.=1 pt.
2 pt.=1 qt.
4 qt.=1 gal.
8 qt.=1 pk.
4 T.=1 wineglass.
9 large eggs=1 lb.
3 t.=1 T.
4 c. flour=1 lb.
2 c. solid butter=1 lb.
2 c. gran. sugar=1 lb.
2 c. milk or water=1 lb.
2 c. solid meat=1 lb.
1 t. liquid=½ oz.
4 T. flour=1 oz.
2 T. sugar=1 oz.
2 T. butter=1 oz.

INDEX.

Page
Abbreviations and Tables....125
Bread.... 57
Cakes.... 63
Candies....122
Cookies and Doughnuts.... 97
Desserts....107
Dressings.... 42
Eggs and Omelets.... 45
Fish, Oysters and Shrimps.... 9
Frostings and Fillings.... 95
Jelly and Preserves....113
Meats.... 15
Miscellaneous....124
Pickles and Catsups....116
Pies.... 53
Puddings.... 47
Salads.... 29
Sauces....109
Soups and Dumplings.... 3
Relishes....120
Vegetables.... 25

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